

# FES kawa

---

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **45**
- SRM **43.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3 kg (42.1%)	83 %	6
Grain	Monachijski	1.5 kg (21.1%)	80 %	16
Grain	Płatki owsiane	0.9 kg (12.6%)	85 %	3
Grain	Caraaroma	0.3 kg (4.2%)	78 %	400
Grain	Brown Malt (British Chocolate)	0.7 kg (9.8%)	70 %	128
Grain	Strzegom Czekoladowy ciemny	0.5 kg (7%)	68 %	1200
Grain	Fawcett - Pale Chocolate	0.22 kg (3.1%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	47 g	60 min	11 %