

# FES po RISie

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **28**
- SRM **42.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.1 kg (78.6%)	80 %	5
Grain	Strzegom Bursztynowy	0.1 kg (7.1%)	70 %	49
Grain	Jęczmień palony	0.1 kg (7.1%)	55 %	985
Grain	Black (Patent) Malt	0.1 kg (7.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale