

Fes v3

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **21**
- SRM **32.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **45.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	8 kg (70.2%)	78 %	6
Grain	Strzegom Wiedeński	1 kg (8.8%)	79 %	10
Grain	Swean BLACK	0.4 kg (3.5%)	55 %	1250
Grain	Żytni	1 kg (8.8%)	85 %	8
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (8.8%)	73 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Perle	60 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile