

pinta fess

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **41**
- SRM **41.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (59.7%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.4 kg (6%) | 55 % | 985 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.9%) | 79 % | 16 |
| Grain | Abbey Malt Weyermann | 0.2 kg (3%) | 75 % | 45 |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (6%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy 1200 | 0.1 kg (1.5%) | 68 % | 1202 |
| Grain | Strzegom Karmel 600 | 0.1 kg (1.5%) | 68 % | 601 |
| Grain | płatki jęczmienne | 0.5 kg (7.5%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 30 g | 60 min | 7.8 % |
| Boil | East Kent Goldings | 30 g | 20 min | 5.8 % |
| Boil | East Kent Goldings | 20 g | 10 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 20 g | Fermentis |