

porzeczkowy FES

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **37**
- SRM **36.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|------|
| Liquid Extract | Ekstrakt słodowy jasny BREWA | 2.4 kg (83.9%) | 90 % | 15 |
| Liquid Extract | Ekstrakt słodowy ciemny BREWA | 0.06 kg (2.1%) | 90 % | 6818 |
| Liquid Extract | Ekstrakt słodowy Pale Ale BREWA | 0.4 kg (14%) | 90 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 11 % |
| Boil | Cascade PL | 20 g | 20 min | 5.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 5 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|---------|--------|
| Flavor | mix porzeczek - pulpa | 500 g | Boil | 10 min |