

# FES

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **32**
- SRM **28.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **26.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (63.3%)	81 %	4
Grain	Caraaroma	0.5 kg (6.3%)	78 %	400
Grain	Jęczmień palony	0.25 kg (3.2%)	55 %	985
Grain	Weyermann - Carafa I	0.25 kg (3.2%)	70 %	690
Grain	płatki jęczmienne	0.4 kg (5.1%)	60 %	4
Grain	Viking cookie	0.5 kg (6.3%)	78 %	50
Grain	Strzegom Monachijski typ I	1 kg (12.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	55 min	7 %
Boil	Styrian Golding	50 g	10 min	6.1 %
Boil	Challenger	10 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	250 ml	---

## Notes

- 64stopnie -45min  
72stopnie-60min  
wygrzew 76stopni  
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