

# FES

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **36.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.4 kg (56.7%)	79 %	6
Grain	Jęczmień niesłodowany	0.8 kg (13.3%)	75 %	3
Grain	caramunich III	0.5 kg (8.3%)	--- %	150
Grain	Carawheat (GR)	0.5 kg (8.3%)	68 %	120
Grain	Kawowy CastleMalting	0.5 kg (8.3%)	71 %	500
Grain	Chocolate Thomas Fawcett	0.3 kg (5%)	--- %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	15 g	---