

fes

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **18**
- SRM **35.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (72.5%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 60L | 0.5 kg (7.2%) | 74 % | 118 |
| Grain | Black (Patent) Malt | 0.25 kg (3.6%) | 55 % | 985 |
| Grain | Roasted Barley | 0.25 kg (3.6%) | 55 % | 591 |
| Sugar | Candi Sugar, Dark | 0.5 kg (7.2%) | 78.3 % | 542 |
| Grain | Oats, Flaked | 0.4 kg (5.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Mash | Marynka | 40 g | 60 min | 10 % |
| Boil | Marynka | 25 g | 30 min | 10 % |