

FES

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **51**
- SRM **52.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt | 4 kg (59.3%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.75 kg (11.1%) | 85 % | 3 |
| Grain | Special B Malt | 0.5 kg (7.4%) | 65.2 % | 315 |
| Grain | Weyermann Specjal W | 0.5 kg (7.4%) | 68 % | 300 |
| Grain | Jęczmień palony | 0.5 kg (7.4%) | 55 % | 985 |
| Grain | Weyermann - Chocolate Wheat | 0.5 kg (7.4%) | 74 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 75 g | 60 min | 7 % |