

## FES II

---

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **37**
- SRM **41.2**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa I	0.25 kg (4.6%)	70 %	800
Grain	Viking Pale Ale malt	2.3 kg (42.2%)	80 %	5
Grain	coffe light castelmalting	0.25 kg (4.6%)	70 %	250
Grain	Strzegom Karmel 150	1 kg (18.3%)	75 %	150
Grain	Jęczmień palony	0.2 kg (3.7%)	55 %	985
Grain	Strzegom Monachijski typ I	1.2 kg (22%)	79 %	16
Grain	carabohemian	0.25 kg (4.6%)	75 %	200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	23 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale