

# fesik

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **48**
- SRM **35.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (79.4%)	80 %	5
Grain	Simpsons - Crystal Extra Dark	0.45 kg (7.1%)	74 %	315
Sugar	Molasses	0.25 kg (4%)	78.3 %	158
Grain	Jęczmień palony	0.133 kg (2.1%)	55 %	1050
Grain	Fawcett - Pszeniczny Czekoladowy	0.133 kg (2.1%)	73 %	1001
Grain	Płatki owsiane	0.2 kg (3.2%)	60 %	3
Grain	Black (Patent) Malt	0.133 kg (2.1%)	55 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	65 min	10.3 %
Boil	Fuggles	30 g	45 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	250 ml	White Labs