

test AOFES

- Gravity **18.7 BLG**
- ABV ---
- IBU **66**
- SRM **53**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **3.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **4.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 1 kg (76.9%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.1 kg (7.7%) | 85 % | 3 |
| Grain | Biscuit Malt | 0.05 kg (3.8%) | 79 % | 45 |
| Grain | Strzegom Karmel 150 | 0.05 kg (3.8%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.05 kg (3.8%) | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.05 kg (3.8%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Polaris 2014 | 5 g | 60 min | 16.3 % |
| Aroma (end of boil) | Polaris 2014 | 7 g | 10 min | 16.3 % |
| Dry Hop | Polaris 2014 | 10 g | 7 day(s) | 16.3 % |