

Fes combo

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **41**
- SRM **46.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **34.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (64.5%)	80.5 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (6.5%)	82 %	5
Grain	Strzegom Monachijski typ II	1 kg (12.9%)	79 %	22
Grain	Abbey Malt Weyermann	0.2 kg (2.6%)	75 %	45
Grain	Special B Castle	0.2 kg (2.6%)	70 %	350
Grain	Weyermann - Chocolate Wheat	0.3 kg (3.9%)	74 %	788
Grain	Chocolate Malt (UK)	0.2 kg (2.6%)	73 %	1000
Grain	Black (Patent) Malt	0.35 kg (4.5%)	55 %	1350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	40 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Slant	400 ml	Fermentis