

## #9 Foreign Extra Stout

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **51**
- SRM **40.3**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (63.8%)	80 %	5
Grain	Caraaroma	0.2 kg (4.3%)	78 %	400
Grain	Weyermann - Carafa I	0.2 kg (4.3%)	70 %	690
Grain	Jęczmień palony	0.3 kg (6.4%)	55 %	985
Grain	Płatki owsiane	1 kg (21.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Łuska kakaowca	100 g	Secondary	7 day(s)

Spice	Wiórki kokosowe	100 g	Secondary	7 day(s)
Spice	Laska wanilii	10 g	Secondary	7 day(s)