

Foregin Extra Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **25.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (57.1%)	85 %	7
Grain	Karmelowy Jasny 30EBC	0.4 kg (5.7%)	75 %	30
Grain	Monachijski typ II	1.3 kg (18.6%)	79 %	25
Grain	Czekoladowy 400	0.4 kg (5.7%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.14 kg (2%)	68 %	1200
Grain	Płatki jęczmienne	0.66 kg (9.4%)	85 %	3
Grain	Barwiący palony	0.1 kg (1.4%)	55 %	1350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	24 g	55 min	8.8 %
Boil	Marynka	16 g	10 min	8.8 %
Boil	Summit	16 g	10 min	15.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	12 min