

## Foreign Experiment Stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **38.4**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **45 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **11.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.62 kg (18.3%)	80 %	5
Grain	Pilzneński	0.22 kg (6.5%)	81 %	4
Grain	Strzegom Karmel 150	0.1 kg (2.9%)	75 %	150
Grain	Strzegom Karmel 300	0.05 kg (1.5%)	70 %	299
Grain	Abbey Malt Weyermann	0.1 kg (2.9%)	75 %	45
Grain	Jęczmień palony	0.1 kg (2.9%)	55 %	985
Grain	Carafa II Speszyl	0.1 kg (2.9%)	70 %	812
Grain	Strzegom pszenica prażona	0.1 kg (2.9%)	70 %	1000
Grain	Płatki owsiane	0.4 kg (11.8%)	85 %	3
Grain	Casle Malting Whisky Nature	0.1 kg (2.9%)	85 %	4
Grain	Grodziski pszeniczny wędzony dębem	0.3 kg (8.8%)	80 %	3
Grain	Wędzony bukiem Viking Malt	1 kg (29.5%)	82 %	10
Sugar	Glukoza	0.2 kg (5.9%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	13 g	60 min	13.5 %
Boil	East Kent Goldings	8 g	30 min	4.5 %

## Notes

- chmielenie poprawić  
*Sep 1, 2017, 12:32 AM*