

# Foreign Extra Stout #1

- Gravity **17.7 BLG**
- ABV ---
- IBU **65**
- SRM **30.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (80%)	80 %	4
Grain	Weyermann - Bohemian Pilsner Malt	0.5 kg (8%)	80 %	4
Grain	Weyermann - Carafa I	0.1 kg (1.6%)	70 %	690
Grain	Jęczmień palony	0.25 kg (4%)	55 %	985
Grain	Płatki owsiane	0.4 kg (6.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	35 g	60 min	15.5 %
Boil	Syblilla	15 g	15 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Notes

- Chmiel ze zbioru 2016. Podana wyjątkowo wysoka zawartość AA jako 13,5% dla tego chmielu tak mało a goryczka obliczona jest tak wysoko.  
*Jan 5, 2017, 12:16 PM*