

## Foreign Extra Stout

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **39**
- SRM **37.3**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **31.8 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **23.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (75.6%)	80 %	4
Grain	Caraaroma	0.9 kg (11.3%)	78 %	400
Grain	Strzegom Czekoladowy 400	0.15 kg (1.9%)	68 %	400
Grain	Weyermann - Carafa I	0.13 kg (1.6%)	70 %	690
Grain	Jęczmień palony	0.26 kg (3.3%)	55 %	985
Grain	Płatki jęczmienne	0.5 kg (6.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	46 g	60 min	7 %
Boil	East Kent Goldings	26 g	25 min	5.1 %
Boil	Fuggles	26 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Liquid	1000 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min