

## Foreign Extra Stout

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **23.7**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (83.3%)	81 %	4
Grain	Caraaroma	0.15 kg (5%)	78 %	400
Grain	Jęczmień palony	0.1 kg (3.3%)	55 %	985
Grain	Carafa	0.05 kg (1.7%)	70 %	664
Grain	Płatki pszeniczne	0.2 kg (6.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile

### Notes

- <http://blog.homebrewing.pl/foreign-extra-stout-receptura/>  
*Feb 10, 2020, 1:14 AM*