

Foreign extra stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **45**
- SRM **21.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (73.7%)	80 %	7
Grain	Strzegom Karmel 300	0.45 kg (4.7%)	70 %	299
Grain	Jęczmień palony	0.3 kg (3.2%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.15 kg (1.6%)	68 %	400
Grain	Jęczmień niesłodowany	0.6 kg (6.3%)	75 %	2
Sugar	cukier	1 kg (10.5%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	65 g	55 min	8 %
Boil	Galaxy	30 g	10 min	15 %