

## Foreign Extra Stout by Damianowy

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **18**
- SRM **37**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **21.3 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.1 liter(s)**

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC  |
|-------|----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale          | 5 kg (65.8%)  | 79 %  | 6    |
| Grain | Strzegom Monachijski typ I | 1 kg (13.2%)  | 79 %  | 16   |
| Grain | Karmelowy Jasny 30EBC      | 0.5 kg (6.6%) | 75 %  | 30   |
| Grain | Caramel/Crystal Malt - 20L | 0.5 kg (6.6%) | 75 %  | 150  |
| Grain | Chocolate Malt (UK)        | 0.3 kg (3.9%) | 73 %  | 1100 |
| Grain | Briess - Black Malt        | 0.3 kg (3.9%) | 55 %  | 1350 |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Cascade PL | 26 g   | 60 min | 5.5 %      |
| Boil                | Cascade PL | 12 g   | 20 min | 5.5 %      |
| Aroma (end of boil) | Cascade PL | 18 g   | 5 min  | 5.5 %      |
| Aroma (end of boil) | Cascade PL | 15 g   | 2 min  | 5.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |