

# Foreign Extra Stout

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- Gravity **17.5 BLG**
- ABV ---
- IBU **36**
- SRM **34.7**
- Style **Scottish Heavy 70/-**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (83.3%)	81 %	4
Grain	Caraaroma	0.3 kg (5%)	78 %	400
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	985
Grain	Weyermann - Carafa I	0.1 kg (1.7%)	70 %	690
Adjunct	płatki jęczmienne	0.4 kg (6.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	35 g	55 min	8.5 %
Boil	Styrian Goldings	45 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wyeast - belgian stout	Ale	Liquid	11 ml	---