

HB foreign extra stout 16.8

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **36**
- SRM **30.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%) | 80 % | 5 |
| Grain | Viking Munich Malt | 0.5 kg (7.7%) | 78 % | 18 |
| Grain | płatki jęczmienne | 0.4 kg (6.2%) | 60 % | 4 |
| Grain | Viking Czekoladowy ciemny | 0.3 kg (4.6%) | 67 % | 900 |
| Grain | Jęczmień palony | 0.3 kg (4.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Challenger | 50 g | 60 min | 7 % |
| Aroma (end of boil) | East Kent Goldings | 50 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Slant | 400 ml | Fermentum Mobile |

Notes

- Słody palone i Czekoladowy na kobiec zacierania.
Dec 29, 2023, 6:31 PM