

LEM| Foreign Extra Stout (by Dori)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **23.8**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (83.3%) | 82 % | 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 |
| Grain | Płatki jęczmienne | 0.4 kg (6.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Aurora | 35 g | 55 min | 8.5 % |
| Boil | Styrian Golding | 40 g | 10 min | 3.6 % |

W oryginalnym przepisie: 40 g

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's -M15 Empire Ale | Ale | Dry | 10 g | Mangrove Jack's |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Płatki owsiane skleikowane w 2L wody.
Wymieszane z 14L wody.
Temperatura podniesiona do 66C
Dodane pozostałe składniki.
Fermentacja burzliwa 7 dni w temperaturze około 21C.
Fermentacja cicha 2 tygodnie w tej samej temperaturze.
Zabutelkowane z dodatkiem 140g glukozy.
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