

# Peated Foreign Extra Stout

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **38**
- SRM **34.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (57.1%)	80 %	4
Grain	Pszoniczny	0.5 kg (7.1%)	85 %	4
Grain	Cara-Pils/Dextrine	0.56 kg (8%)	72 %	4
Grain	Carafa II	0.22 kg (3.1%)	70 %	1000
Grain	Strzegom Czekoladowy ciemny	0.225 kg (3.2%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (2.9%)	55 %	985
Grain	Casle Malting Whisky Nature	1 kg (14.3%)	85 %	4
Grain	Płatki owsiane	0.3 kg (4.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	25 g	5 min	10 %
Boil	East Kent Goldings	10 g	5 min	5.1 %

## Yeasts

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