

#086 Foreign Extra Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **39.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **35.5 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **16 min**

Mash step by step

- Heat up **28.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **16 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.3 kg (74.6%)	82 %	4
Grain	płatki jęczmienne	0.6 kg (8.5%)	60 %	4
Grain	Jęczmień palony	0.55 kg (7.7%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.35 kg (4.9%)	71 %	600
Grain	Fawcett - Crystal	0.3 kg (4.2%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Saaz (Czech Republic)	50 g	60 min	3.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Water Agent	węglan wapnia (CaCO3)	5 g	Mash	---
Water Agent	węglan wapnia (CaCO3)	3 g	Mash	---