

Foreign Extra Stout - R

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **67**
- SRM **28.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (80.4%)	81 %	4
Grain	Strzegom Karmel 600	0.3 kg (5.4%)	68 %	601
Grain	Czekoladowy	0.2 kg (3.6%)	60 %	788
Grain	płatki jęczmienne	0.4 kg (7.1%)	30 %	---
Grain	Jęczmień palony	0.2 kg (3.6%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	50 min	10 %
Boil	Lublin (Lubelski)	48 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	13.8 g	Safale