

Foreign Extra Stout

- Gravity **16.8 BLG**
- ABV ---
- IBU **45**
- SRM **33**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **12.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|------|
| Grain | Simpsons - Golden Promise | 3.4 kg (83.4%) | 81 % | 4 |
| Grain | Simpsons - Roasted Barley | 0.2 kg (4.9%) | 70 % | 1084 |
| Grain | Caramel/Crystal Malt - 60L | 0.17 kg (4.2%) | 74 % | 118 |
| Grain | Caramel/Crystal Malt - 80L | 0.17 kg (4.2%) | 74 % | 158 |
| Grain | Chocolate Malt (UK) | 0.135 kg (3.3%) | 73 % | 887 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 65 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 1000 ml | Fermentum Mobile |