

Foreign extra stout

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **52**
- SRM **51.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 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 **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter(crisp-2kg, TF -1,2kg)	3.2 kg (66.7%)	81 %	6
Grain	Płatki owsiane	0.5 kg (10.4%)	60 %	3
Grain	Caraaroma	0.15 kg (3.1%)	78 %	400
Grain	Special B Malt	0.15 kg (3.1%)	65.2 %	315
Grain	Biscuit Malt	0.1 kg (2.1%)	79 %	45
Grain	Weyermann - Carafa II	0.2 kg (4.2%)	70 %	837
Grain	Czekoladowy ciemny	0.2 kg (4.2%)	68 %	1000
Grain	Pszeniczny Czekoladowy	0.2 kg (4.2%)	73 %	1100
Grain	Jęczmień palony	0.1 kg (2.1%)	55 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	22 g	60 min	15.5 %
Boil	East Kent Goldings	15 g	15 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	60 ml	White Labs

Notes

- Słody palone dodane w połowie przerwy 72 stopnie na 15min,
2ml kwasu mlekowego do zacierania, Wyśładzane wodą o ph 5,5
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