

HB foreign extra stout 16.8

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **36**
- SRM **30.9**
- 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 **85 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Viking Munich Malt	0.5 kg (7.7%)	78 %	18
Grain	płatki jęczmienne	0.4 kg (6.2%)	60 %	4
Grain	Viking Czekoladowy ciemny	0.3 kg (4.6%)	67 %	900
Grain	Jęczmień palony	0.3 kg (4.6%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Aroma (end of boil)	East Kent Goldings	50 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	400 ml	Fermentum Mobile

Notes

- Słody palone i Czekoladowy na koniec zacierania.
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