LEM| Foreign Extra Stout (by Dori)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **23.8**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **22.2 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 **16.2 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(83.3%)*	82 %	4
Grain	Caraaroma	0.3 kg *(5%)*	78 %	400
Grain	Jęczmień palony	0.2 kg *(3.3%)*	55 %	985
Grain	Weyermann - Carafa I	0.1 kg *(1.7%)*	70 %	690
Grain	Płatki jęczmienne	0.4 kg *(6.7%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	35 g	55 min	8.5 %
Boil	Styrian Golding	40 g	10 min	3.6 %
W orginalnym przepisie: 40 g				

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Dry	10 g	Mangrove Jack's

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Płatki owsiane skleikowane w 2L wody.
  Wymieszane z 14L wody.
  Temperatura podniesiona do 66C
  Dodane pozostałe składniki.
  Fermentacja burzliwa 7 dni w temperaturze około 21C.
  Fermentacja cicha 2 tygodnie w tej samej temperaturze.
  Zabutelkowane z dodatkiem 140g glukozy.
  Mar 28, 2019, 4:46 PM

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