

Foreign Extra Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **37.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (75.8%) | 80 % | 5 |
| Grain | Monachijski | 0.5 kg (7.6%) | 80 % | 16 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (6.1%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.3 kg (4.5%) | 55 % | 985 |
| Grain | płatki jęczmienne | 0.4 kg (6.1%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 50 g | 30 min | 7 % |
| Boil | Golding | 50 g | 30 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |