

#079 Foreign Extra Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **53**
- SRM **44.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **13 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **63 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.1 kg (72.9%)	82 %	4
Grain	płatki jęczmienne	0.75 kg (10.7%)	60 %	4
Grain	Jęczmień palony	0.75 kg (10.7%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.4 kg (5.7%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	East Kent Goldings	25 g	20 min	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	600 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	węglan wapnia (CaCO3)	5 g	Mash	---

Water Agent	węglan wapnia (CaCO3)	4 g	Mash	---
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Notes

- lunga w szyszce. Zamiast 40 g granulatu wsypałem 50 g szyszki.
Sep 7, 2024, 11:25 AM