

109 Foreign Extra Stout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **43**
- SRM **31**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **15 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **35.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 5 kg (59.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.75 kg (21%) | 79 % | 16 |
| Grain | Caraaroma | 0.4 kg (4.8%) | 78 % | 400 |
| Grain | Weyermann Specjal W | 0.1 kg (1.2%) | 68 % | 300 |
| Grain | Carafa III | 0.25 kg (3%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.25 kg (3%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.2 kg (2.4%) | 85 % | 3 |
| Grain | Rye, Flaked | 0.4 kg (4.8%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnum | 40 g | 60 min | 11.5 % |
| Boil | Hallertau | 30 g | 20 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 300 ml | --- |