

## #52 Wedding MM - Foreign Extra Stout

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **39**
- SRM **31.3**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (84.3%)	80 %	5
Grain	Oats, Flaked	0.8 kg (9.6%)	80 %	2
Grain	Briess - Dark Chocolate Malt	0.5 kg (6%)	60 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	13.2 %
Boil	East Kent Goldings	30 g	10 min	5.1 %
Boil	East Kent Goldings	30 g	1 min	5.1 %
Dry Hop	Cascade	100 g	3 day(s)	6 %