

Extra Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **32.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------|---------------|-------|------|
| Grain | Weyermann - Pilsner Malt | 5 kg (79.4%) | 81 % | 4 |
| Grain | Caraaroma | 0.3 kg (4.8%) | --- % | 400 |
| Grain | Jęczmień palony | 0.3 kg (4.8%) | 55 % | 1150 |
| Grain | carfa 1 | 0.1 kg (1.6%) | --- % | --- |
| Adjunct | płatki jęczmienne | 0.4 kg (6.3%) | --- % | --- |
| Grain | Barwiący | 0.2 kg (3.2%) | 55 % | 1600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | lunga | 15 g | 55 min | 9.2 % |
| Boil | Fugles UK | 30 g | 45 min | 4.4 % |
| Boil | Fugles UK | 60 g | 10 min | 4.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | fermentis |