

Foreign extra stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM **27.3**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---|---------------|--------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5 kg (82%) | 80 % | 4 |
| Grain | Caraaroma | 0.3 kg (4.9%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.3 kg (4.9%) | 55 % | 985 |
| Grain | Carafa | 0.1 kg (1.6%) | 70 % | 664 |
| Adjunct | płatki jęczmienne | 0.4 kg (6.6%) | --- % | --- |
| Adjunct | Milk Sugar (Lactose) | 0 kg | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 55 min | 10 % |
| Boil | Lublin (Lubelski) | 45 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|----------|
| Flavor | wiśnie | 1000 g | Secondary | 5 day(s) |