

## Foreign Extra Stout 3.0

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **61**
- SRM **38.2**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **12.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (75%)	79 %	6
Grain	Barley, Flaked	0.4 kg (10%)	70 %	4
Grain	Special B Castle	0.2 kg (5%)	70 %	350
Grain	Weyermann - Chocolate Wheat	0.2 kg (5%)	74 %	788
Grain	Carafa Special III	0.1 kg (2.5%)	70 %	1034
Grain	Jęczmień palony	0.1 kg (2.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	lunga	15 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min