

# Foreign Extra Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **77**
- SRM **47.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (61.7%)	80 %	5
Grain	Barley, Flaked	0.8 kg (9.9%)	70 %	4
Grain	Weyermann - Chocolate Wheat	0.4 kg (4.9%)	74 %	788
Grain	Brown Malt (British Chocolate)	0.4 kg (4.9%)	70 %	128
Grain	Oats, Flaked	0.4 kg (4.9%)	80 %	2
Grain	Briess - Black Malt	0.4 kg (4.9%)	55 %	1400
Grain	Caramel/Crystal Malt - 80L	0.35 kg (4.3%)	74 %	158
Grain	Simpsons - Crystal Extra Dark	0.35 kg (4.3%)	74 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	75 g	60 min	11.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaSO <sub>4</sub>	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min