

Foreign Extra Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **37.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Monachijski	0.5 kg (7.6%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.4 kg (6.1%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (4.5%)	55 %	985
Grain	płatki jęczmienne	0.4 kg (6.1%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	30 min	7 %
Boil	Golding	50 g	30 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis