

Foreign Extra Stout

- Gravity **16.8 BLG**
- ABV ---
- IBU **45**
- SRM **33**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **12.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3.4 kg (83.4%)	81 %	4
Grain	Simpsons - Roasted Barley	0.2 kg (4.9%)	70 %	1084
Grain	Caramel/Crystal Malt - 60L	0.17 kg (4.2%)	74 %	118
Grain	Caramel/Crystal Malt - 80L	0.17 kg (4.2%)	74 %	158
Grain	Chocolate Malt (UK)	0.135 kg (3.3%)	73 %	887

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	65 g	60 min	4.5 %

Yeasts

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