

# Foreign Extra Stout, Dorota Chrapek

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **38**
- SRM **23.8**
- Style **Dry 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 **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Caraaroma	0.3 kg (5%)	78 %	400
Grain	Weyermann - Carafa I	0.1 kg (1.7%)	70 %	690
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	985
Adjunct	Płatki jęczmienne	0.4 kg (6.7%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	50 min	8.8 %
Boil	Lublin (Lubelski)	40 g	10 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale