

FOREIGN EXTRA STOUT FIGHT

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **36.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (56%)	80 %	5
Grain	Weyermann - Pilsner Malt	1 kg (16%)	81 %	4
Grain	Strzegom Karmel 150	0.5 kg (8%)	75 %	150
Grain	Płatki jęczmienne	0.25 kg (4%)	60 %	4
Grain	Weyermann - Carafa III	0.5 kg (8%)	70 %	1024
Grain	Jęczmień palony	0.25 kg (4%)	55 %	985
Grain	Płatki owsiane	0.25 kg (4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	60 g	60 min	5.1 %
Aroma (end of boil)	Crystal	25 g	5 min	4.5 %

Yeasts

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

- carafa, jęczmień, karmel - na ostatnie 10 minut zacierania
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