

## 109 Foreign Extra Stout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **43**
- SRM **31**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **15 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **35.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (59.9%)	80 %	5
Grain	Strzegom Monachijski typ I	1.75 kg (21%)	79 %	16
Grain	Caraaroma	0.4 kg (4.8%)	78 %	400
Grain	Weyermann Specjal W	0.1 kg (1.2%)	68 %	300
Grain	Carafa III	0.25 kg (3%)	70 %	1034
Grain	Jęczmień palony	0.25 kg (3%)	55 %	985
Grain	Płatki owsiane	0.2 kg (2.4%)	85 %	3
Grain	Rye, Flaked	0.4 kg (4.8%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	11.5 %
Boil	Hallertau	30 g	20 min	6.1 %

### Yeasts

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