

## #68 Foreign Extra Stout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **47**
- SRM **41.1**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **7.9 liter(s)**
- Trub loss **4 %**
- Size with trub loss **8.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.7 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **8.9 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.54 kg (55.5%)	80 %	4
Grain	Jęczmień niesłodowany	0.4 kg (14.4%)	75 %	2
Grain	Abbey Malt Weyermann	0.2 kg (7.2%)	75 %	45
Grain	Caramunich® typ I	0.2 kg (7.2%)	73 %	80
Grain	Płatki owsiane	0.15 kg (5.4%)	85 %	3
Grain	Weyermann - Carafa II Special	0.15 kg (5.4%)	65 %	1150
Grain	Fawcett - Pszeniczny Czekoladowy	0.075 kg (2.7%)	73 %	1001
Grain	Strzegom Barwiący	0.06 kg (2.2%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	21 g	60 min	9.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	100 ml	---