

# Foregin Extra Stout Oak Aged

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **58**
- SRM **41.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.4 kg (76.8%)	79 %	6
Grain	Barley, Flaked	0.4 kg (9%)	70 %	4
Grain	Strzegom Karmel 600	0.25 kg (5.6%)	68 %	600
Grain	Strzegom pszenica prażona	0.25 kg (5.6%)	1 %	1000
Grain	Jęczmień palony	0.125 kg (2.8%)	1 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Perle	30 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	60 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Kreda	2 g	Mash	60 min
Flavor	Płatki dębowe whisky	25 g	Secondary	21 day(s)