

# ForeginExtraStout

- Gravity **14.8 BLG**
- ABV ---
- IBU **53**
- SRM **40**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.59 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.59 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BestMälz Pilsen	4.4 kg	82.7 %	8
Grain	Płatki owsiane	0.4 kg	80 %	1
Grain	Caraaroma (Weyermann)	0.3 kg	73.58 %	934
Grain	Fawcett Roasted Barley (palony jęczmień)	0.2 kg	68.5 %	3868
Grain	Fawcett Pale Chocolate	0.1 kg	71 %	1680

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	50 min	10.5 %
Boil	Lublin (Lubelski)	40 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Irish Ale Yeast	Ale	Liquid	ml	White Labs