

## Foreign Experiment Stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **38.4**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **45 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **11.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount          | Yield | EBC  |
|-------|------------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt               | 0.62 kg (18.3%) | 80 %  | 5    |
| Grain | Pilzneński                         | 0.22 kg (6.5%)  | 81 %  | 4    |
| Grain | Strzegom Karmel 150                | 0.1 kg (2.9%)   | 75 %  | 150  |
| Grain | Strzegom Karmel 300                | 0.05 kg (1.5%)  | 70 %  | 299  |
| Grain | Abbey Malt Weyermann               | 0.1 kg (2.9%)   | 75 %  | 45   |
| Grain | Jęczmień palony                    | 0.1 kg (2.9%)   | 55 %  | 985  |
| Grain | Carafa II Speszyl                  | 0.1 kg (2.9%)   | 70 %  | 812  |
| Grain | Strzegom pszenica prażona          | 0.1 kg (2.9%)   | 70 %  | 1000 |
| Grain | Płatki owsiane                     | 0.4 kg (11.8%)  | 85 %  | 3    |
| Grain | Casle Malting Whisky Nature        | 0.1 kg (2.9%)   | 85 %  | 4    |
| Grain | Grodziski pszeniczny wędzony dębem | 0.3 kg (8.8%)   | 80 %  | 3    |
| Grain | Wędzony bukiem Viking Malt         | 1 kg (29.5%)    | 82 %  | 10   |
| Sugar | Glukoza                            | 0.2 kg (5.9%)   | 100 % | 0    |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Magnum             | 13 g   | 60 min | 13.5 %     |
| Boil    | East Kent Goldings | 8 g    | 30 min | 4.5 %      |

## Notes

- chmielenie poprawić  
*Sep 1, 2017, 12:32 AM*