

Foreign Extra Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **36**
- SRM **52.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.4 kg (54.5%)	82 %	4
Grain	thomas fawcett pale ale	0.3 kg (6.8%)	83 %	6
Grain	Viking Wheat Malt	0.3 kg (6.8%)	83 %	5
Grain	cookie	0.3 kg (6.8%)	70 %	70
Grain	Castle Malting - coffee	0.3 kg (6.8%)	77 %	250
Grain	Simpsons - Roasted Barley	0.1 kg (2.3%)	70 %	1084
Grain	castle malting - black malt	0.2 kg (4.5%)	73.5 %	1350
Grain	Weyermann - Carared	0.2 kg (4.5%)	75 %	45
Grain	Fawcett - Pale Chocolate	0.3 kg (6.8%)	71 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	columbus	17 g	50 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	---