

Foreign Extra Stout

- Gravity **17.6 BLG**
- ABV ---
- IBU **49**
- SRM **40**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (71.4%)	80 %	4
Grain	Jęczmień palony	0.25 kg (3.6%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.25 kg (3.6%)	68 %	1202
Grain	Oats, Flaked	1 kg (14.3%)	80 %	2
Grain	Strzegom Karmel 30	0.5 kg (7.1%)	77 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	15.5 %
Boil	Warrior	15 g	30 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Water Agent	Gips	5 g	Mash	60 min
Water Agent	Chlorek Wapnia	3 g	Mash	60 min
Fining	Mech	4 g	Boil	10 min

Notes

- Jęczmień palony dodany w 50 min zacierania.
Mar 15, 2016, 11:34 PM