

Foreign Extra Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **49**
- SRM **44.3**
- 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 **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

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

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **6 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 kg (69%) | 79 % | 6 |
| Grain | Barley, Flaked | 0.4 kg (9.2%) | 70 % | 4 |
| Grain | Fawcett - Pale Crystal | 0.25 kg (5.7%) | 72.8 % | 90 |
| Grain | Weyerman special W | 0.25 kg (5.7%) | 70 % | 300 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (6.9%) | 1 % | 1100 |
| Grain | Jęczmień palony | 0.15 kg (3.4%) | 1 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Nugget | 20 g | 60 min | 13 % |
| Boil | Styrian Golding | 25 g | 15 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 60 ml | --- |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | Kreda | 2 g | Mash | 60 min |