

## Foreign Extra Stout

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **34.4**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 4.5 kg (60.8%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ II | 1 kg (13.5%)   | 79 %  | 22  |
| Grain | Płatki owsiane              | 1 kg (13.5%)   | 60 %  | 3   |
| Grain | Jęczmień palony             | 0.5 kg (6.8%)  | 55 %  | 985 |
| Grain | Fawcett - Pale Chocolate    | 0.4 kg (5.4%)  | 71 %  | 600 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 35 g   | 60 min | 11 %       |