

Foreign extra stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **45**
- SRM **21.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 7 kg (73.7%) | 80 % | 7 |
| Grain | Strzegom Karmel 300 | 0.45 kg (4.7%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.3 kg (3.2%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy jasny | 0.15 kg (1.6%) | 68 % | 400 |
| Grain | Jęczmień niesłodowany | 0.6 kg (6.3%) | 75 % | 2 |
| Sugar | cukier | 1 kg (10.5%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Equinox | 65 g | 55 min | 8 % |
| Boil | Galaxy | 30 g | 10 min | 15 % |