

## Foreign Extra Stout

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **46**
- SRM **33.2**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.63 kg (77.8%)	80 %	5
Grain	Caraaroma	0.63 kg (7.4%)	78 %	400
Grain	Jęczmień palony	0.38 kg (4.5%)	55 %	985
Grain	Weyermann - Carafa I	0.25 kg (2.9%)	70 %	690
Grain	Pszeniczny	0.63 kg (7.4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	45 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis