

Foreign extra stout

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **65**
- SRM **42.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **9.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (59.3%)	80 %	5
Grain	Monachijski Ciemny Steinbach	0.4 kg (14.8%)	100 %	30
Grain	Strzegom Karmel 150	0.1 kg (3.7%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.1 kg (3.7%)	68 %	400
Grain	Fawcett - Pale Chocolate	0.1 kg (3.7%)	71 %	600
Grain	Jęczmień palony	0.1 kg (3.7%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.1 kg (3.7%)	68 %	1200
Grain	płatki jęczmienne	0.2 kg (7.4%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

Notes

- OG: 18 BLG
Fermentacja ciśnieniowa 0,7 bara

Słody czekoladowe/palone zostały dodane po podgrzaniu zacieru do 72 st.

Warzenie 28.12

Start fermentacji w 16 st., po dwóch dniach podniesiona do 19, po kolejnych dwóch do 21 st.
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