

Foreign Extra Stout v2

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **40**
- SRM **36.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (68.7%) | 80 % | 4 |
| Grain | Caraaroma | 1 kg (13.7%) | 78 % | 400 |
| Grain | Carafa | 0.125 kg (1.7%) | 70 % | 664 |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (5.5%) | 68 % | 400 |
| Grain | Biscuit Malt | 0.15 kg (2.1%) | 79 % | 45 |
| Grain | Jęczmień palony | 0.1 kg (1.4%) | 55 % | 985 |
| Grain | Barley, Flaked | 0.5 kg (6.9%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 23 g | 60 min | 12 % |
| Boil | East Kent Goldings | 35 g | 25 min | 5 % |
| Boil | Fuggles | 25 g | 10 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-----|--------|---------|-------|
| Wyeast - Irish Ale #10 | Ale | Liquid | 1000 ml | wyest |
|------------------------|-----|--------|---------|-------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |