

## Foreign Extra Stout v2

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

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