

Foreign Extra Stout z melasą, jeżynami i płatkami sherry oloroso

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **35**
- SRM **47.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|------|
| Grain | Pilzneński | 5 kg (64.5%) | 81 % | 4 |
| Grain | Jęczmień palony | 0.25 kg (3.2%) | 55 % | 1100 |
| Grain | Strzegom Czekoladowy 400 | 1 kg (12.9%) | 68 % | 400 |
| Grain | Weyermann - Carafa III special | 0.25 kg (3.2%) | 70 % | 1300 |
| Liquid Extract | Melasa | 1 kg (12.9%) | 75 % | --- |
| Sugar | laktoza | 0.25 kg (3.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 11.1 % |
| Boil | Centennial | 20 g | 30 min | 10 % |
| Boil | Chinook | 10 g | 5 min | 11.1 % |
| Boil | Centennial | 10 g | 5 min | 10 % |

Yeasts

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

| | | | | |
|---------------------------------------|-----|--------|---------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Liquid | 1000 ml | White Labs |
|---------------------------------------|-----|--------|---------|------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|---|--------|-----------|-----------|
| Flavor | płatki dębowe sherry oloroso macerowane | 100 g | Secondary | 30 day(s) |
| Flavor | jeżyny | 5000 g | Primary | 10 day(s) |
| Fining | whirfloc | 2.5 g | Boil | 10 min |