

LEM| Foreign Extra Stout

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **40**
- SRM **23.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (71.4%) | 82 % | 4 |
| Grain | Caraaroma | 0.3 kg (4.3%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.2 kg (2.9%) | 55 % | 985 |
| Grain | Weyermann - Carafa I | 0.1 kg (1.4%) | 70 % | 690 |
| Grain | Płatki jęczmienne | 0.4 kg (5.7%) | 85 % | 3 |
| Liquid Extract | Ekstrakt słodowy jasny | 1 kg (14.3%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|-----------------|--------|--------|------------|
| Boil | Chinook | 30 g | 55 min | 13 % |
| W oryginalnym przepisie: 35g Aurora 55 min | | | | |
| Boil | Styrian Golding | 50 g | 10 min | 3.6 % |
| W oryginalnym przepisie: 40 g | | | | |

Yeasts

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

| | | | | |
|--|-----|--------|--------|-----------------|
| Mangrove Jack's -M15 Empire Ale | Ale | Liquid | 600 ml | Mangrove Jack's |
| Rozmnożone drożdże 1L starterze 8 BLG. | | | | |

Notes

- Płatki owsiane skleikowane w 2L wody.
Wymieszane z 12L wody,
Temperatura podniesiona do 66C
Dodane pozostałe składniki.
LME (Płynny ekstrakt) z powodu zbyt małego garnka do zacierania.
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