

#2 Foreign Extra Stout

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **47**
- SRM **24.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.4 liter(s)**
- Total mash volume **3.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Twój Browar | 4.5 kg (77.6%) | 80 % | 85 |
| Grain | Viking melanoidynowy | 0.3 kg (5.2%) | 75 % | 80 |
| Grain | Strzegom Pilzneński | 0.5 kg (8.6%) | 80 % | 4 |
| Adjunct | Płatki owsiane | 0.5 kg (8.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 14.4 % |
| Boil | Target | 20 g | 60 min | 9 % |
| Aroma (end of boil) | Target | 15 g | 0 min | 9 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 25 g | 0 min | 14.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Safbrew US-05 | Ale | Slant | 250 ml | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|-----------|-----------|
| Flavor | Kawa (coldbrew) | 175 g | Secondary | 1 day(s) |
| Flavor | Płatki dębowe mocno palone | 50 g | Secondary | 14 day(s) |