

FES

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **35**
- SRM **25.1**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 80 % | 4 |
| Grain | Płatki jęczmienne | 0.4 kg (6.7%) | 70 % | 4 |
| Grain | Caraaroma | 0.3 kg (5%) | 74 % | 400 |
| Grain | Jęczmień palony | 0.2 kg (3.3%) | 70 % | 1000 |
| Grain | Weyermann - Carafa I | 0.1 kg (1.7%) | 70 % | 800 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Aurora | 35 g | 55 min | 8.5 % |
| Boil | Styrian Golding | 45 g | 10 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |

Notes

- <http://blog.homebrewing.pl/foreign-extra-stout-receptura/>

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Feb 20, 2018, 11:25 AM