

# Foreign Extra Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **22.8**
- 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 **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (82.6%)	81 %	4
Grain	Caraaroma	0.25 kg (4.1%)	78 %	400
Grain	Carafa	0.1 kg (1.7%)	70 %	664
Grain	Płatki jęczmienne	0.5 kg (8.3%)	80 %	---
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	25 g	55 min	12 %
Boil	Fuggles	50 g	10 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- Carafa + jęczmień palony na mashout;  
140g glukoza 20L;  
Połowa z Ethiopia Djimmah 5 dni cicha ~60g;  
*May 9, 2017, 9:34 PM*