

## Foreign Extra Stout 4.0

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **44**
- SRM **34.5**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **12.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **16.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (79.5%)	79 %	6
Grain	Barley, Flaked	0.3 kg (6.8%)	70 %	4
Grain	Abbey Castle	0.07 kg (1.6%)	80 %	45
Grain	Special B Castle	0.18 kg (4.1%)	70 %	350
Grain	Weyermann - Chocolate Wheat	0.09 kg (2%)	74 %	788
Grain	Carafa II Special	0.09 kg (2%)	70 %	812
Grain	Jęczmień palony	0.175 kg (4%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	5.5 %
Boil	lunga	15 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min
Water Agent	Pożywka	1 g	Boil	10 min