

## Foreign Extra Stout przepis z Piwo.org (dori)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **23.5**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.28 kg (81.5%)	81 %	4
Grain	Caraaroma	0.36 kg (5.6%)	78 %	400
Grain	Carafa	0.12 kg (1.9%)	70 %	664
Adjunct	płatki jęczmienne	0.48 kg (7.4%)	85 %	3
Grain	Jęczmień palony	0.24 kg (3.7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	50 min	10 %
Boil	Lublin (Lubelski)	48 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	13.8 g	Safale