

# No Mercy Foreign Extra Stout

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **46**
- SRM **41.3**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **23.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.8 kg (73.4%)	82 %	5
Grain	Caraaroma	1 kg (12.7%)	78 %	400
Grain	Carafa III	0.3 kg (3.8%)	70 %	1034
Grain	Roasted Barley	0.3 kg (3.8%)	55 %	591
Grain	Platki owsiane	0.5 kg (6.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	55 min	11.6 %
Boil	Amarillo	10 g	55 min	14 %
Whirlpool	Chinook	20 g	20 min	11.6 %
Whirlpool	Amarillo	20 g	20 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - BRY-97	Ale	Dry	11 g	---
Danstar - BRY-97	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	śliwki	900 g	Secondary	14 day(s)