

PFES Foreign Extra Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **50**
- SRM **28.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|------|
| Liquid Extract | Ekstrakt słodowy pale ale Bruntal | 1.7 kg (59.4%) | 82 % | 40 |
| Liquid Extract | Ekstrakt słodowy pszeniczny Bruntal | 0.6 kg (21%) | 81 % | 40 |
| Grain | Mild Malt | 0.3 kg (10.5%) | 80 % | 8 |
| Grain | Słód żytni prażony | 0.08 kg (2.8%) | 1 % | 1034 |
| Grain | Crystal | 0.1 kg (3.5%) | 80 % | 150 |
| Grain | Jęczmień palony | 0.08 kg (2.8%) | 1 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnat | 17 g | 60 min | 14.2 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | Płatki owsiane | 150 g | Boil | 20 min |