

#086 Foreign Extra Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **39.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **35.5 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **16 min**

Mash step by step

- Heat up **28.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **16 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.3 kg (74.6%) | 82 % | 4 |
| Grain | płatki jęczmienne | 0.6 kg (8.5%) | 60 % | 4 |
| Grain | Jęczmień palony | 0.55 kg (7.7%) | 55 % | 985 |
| Grain | Fawcett - Pale Chocolate | 0.35 kg (4.9%) | 71 % | 600 |
| Grain | Fawcett - Crystal | 0.3 kg (4.2%) | 70 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Saaz (Czech Republic) | 50 g | 60 min | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|--------------------------|-----|------|-----|
| Water Agent | węglan wapnia (CaCO3) | 5 g | Mash | --- |
| Water Agent | węglan wapnia (CaCO3) | 3 g | Mash | --- |