

## 53. Buli - Foreign Extra Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **39.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (69.6%)	79 %	6
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (8.7%)	73 %	120
Grain	Jęczmień palony	0.45 kg (7.8%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.35 kg (6.1%)	68 %	400
Grain	Abbey Malt Weyermann	0.3 kg (5.2%)	75 %	45
Grain	Strzegom Czekoladowy ciemny	0.15 kg (2.6%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	7 %
Boil	East Kent Goldings	20 g	25 min	5.1 %
Boil	Fuggles	20 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Flavor	kawa kubańska w ziarnach	75 g	Secondary	3 day(s)

### Notes

- uwarzone 25-02-2020r.  
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