

# Foregin Extra Stout 75L

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **50**
- SRM **22.7**

## Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **94.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **58.5 liter(s)**
- Total mash volume **78 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **58.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **55.9 liter(s)** of **76C** water or to achieve **94.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	16 kg (82.1%)	80 %	4
Grain	Caraaroma	1 kg (5.1%)	78 %	400
Grain	Jęczmień palony	0.7 kg (3.6%)	55 %	985
Grain	Weyermann - Carafa I	0.4 kg (2.1%)	70 %	690
Grain	płatki jęczmienne	1.4 kg (7.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	120 g	55 min	8.5 %
Boil	East Kent Goldings	150 g	55 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	30 g	Danstar

## Notes

- Płatki skleikowane w 7L wody  
Zmieszane z 45L wody podgrzanej do 66C

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

45min-64C  
30min-72C  
Chmielenie 65min  
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