

## Foreign Extra Stout

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **36**
- SRM **26.6**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Caraaroma	0.3 kg (5%)	78 %	400
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	1200
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	1000
Grain	Jęczmień niesłodowany	0.4 kg (6.7%)	75 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	40 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min