

# Foreign Extra Stout 2021

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **35**
- SRM **41.4**
- 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)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (54.8%)	82 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (4.1%)	73 %	1001
Grain	Weyermann - Carared	0.15 kg (4.1%)	75 %	45
Grain	Słód owsiany Viking	0.2 kg (5.5%)	61 %	5
Grain	Fawcett - chocolate	0.2 kg (5.5%)	72 %	1100
Grain	Castle Malting - coffee	0.3 kg (8.2%)	77 %	250
Grain	simpsons - dekstrynowy	0.2 kg (5.5%)	67.5 %	1
Grain	Płatki owsiane	0.3 kg (8.2%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.15 kg (4.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	9.4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP001 - California Ale Yeast	Ale	Liquid	70 ml	White Labs