

Foreign Extra Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **23.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (83.3%) | 81 % | 4 |
| Grain | Caraaroma | 0.15 kg (5%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.1 kg (3.3%) | 55 % | 985 |
| Grain | Carafa | 0.05 kg (1.7%) | 70 % | 664 |
| Grain | Płatki pszeniczne | 0.2 kg (6.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 1000 ml | Fermentum Mobile |

Notes

- <http://blog.homebrewing.pl/foreign-extra-stout-receptura/>
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