

# Foreign Extra Stout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **29.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (84.7%)	80 %	4
Grain	Caraaroma	0.25 kg (8.5%)	78 %	400
Grain	Weyermann - Carafa I	0.1 kg (3.4%)	70 %	690
Grain	Jęczmień palony	0.1 kg (3.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	50 min	7 %
Aroma (end of boil)	Challenger	25 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Ziarno kakaowca	200 g	Secondary	7 day(s)

Spice	Kokos	300 g	Secondary	7 day(s)
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## Notes

- Podzielić przy fermentacji cichej - do jednej połowy kakao, do drugiej kokos.  
*Dec 22, 2022, 1:11 PM*
- <https://www.blog.homebrewing.pl/foreign-extra-stout-receptura/>  
<https://byo.com/article/brewing-with-chocolate-tips-from-the-pros/>  
+ zakładki na fb  
*Dec 22, 2022, 1:14 PM*