

# Foreign Extra Stout

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **26**
- SRM **53.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (52.6%)	81 %	6
Grain	Abbey Castle	0.5 kg (13.2%)	80 %	45
Grain	Fawcett - Pale Chocolate	0.3 kg (7.9%)	71 %	600
Grain	Płatki owsiane	0.5 kg (13.2%)	60 %	3
Grain	Chocolate Malt (UK)	0.3 kg (7.9%)	73 %	1100
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (5.3%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	40 min	10.9 %
Whirlpool	Zula	20 g	1 min	8.8 %
Whirlpool	Simcoe	20 g	1 min	12.4 %