

Foreign Extra Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **49**
- SRM **24.7**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (84%)	80 %	4
Grain	Płatki jęczmienne	0.4 kg (6.7%)	85 %	3
Grain	Jęczmień palony	0.25 kg (4.2%)	55 %	985
Grain	Weyermann - Carafa I	0.1 kg (1.7%)	70 %	850
Grain	Caraaroma	0.2 kg (3.4%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	35 g	55 min	12 %
Boil	East Kent Goldings	50 g	10 min	5.1 %

Yeasts

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