

# Foreign Extra Stout

---

- Gravity **18.4 BLG**
- ABV ---
- IBU **65**
- SRM **56.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **50 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (71.4%)	80 %	6
Grain	Pszeniczny	0.75 kg (10.7%)	85 %	4
Grain	Jęczmień palony	0.5 kg (7.1%)	55 %	985
Grain	Cara-Pils/Dextrine	0.25 kg (3.6%)	72 %	4
Grain	Carared	0.25 kg (3.6%)	75 %	39
Grain	Strzegom Czekoladowy 1200	0.25 kg (3.6%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	85 min	10 %
Boil	Marynka	20 g	80 min	10 %
Boil	Marynka	20 g	70 min	10 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %
Boil	Lublin (Lubelski)	15 g	0 min	4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	Safale