

# Foreign Extra Stout

- Gravity **17.1 BLG**
- ABV ---
- IBU **46**
- SRM **31**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (52.6%)	79 %	6
Grain	Żytni	0.5 kg (8.8%)	85 %	8
Grain	Pszeniczny	1.5 kg (26.3%)	85 %	4
Grain	Strzegom Czekoladowy 1200	0.2 kg (3.5%)	68 %	1202
Grain	Amber Malt	0.15 kg (2.6%)	75 %	43
Grain	pale chocolate	0.15 kg (2.6%)	75 %	600
Grain	prażona pszenica	0.2 kg (3.5%)	75 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	25 g	60 min	14.3 %
Boil	Premiant	15 g	60 min	8 %
Aroma (end of boil)	Golding	15 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Scottish Ale	Ale	Slant	250 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	10 g	Boil	5 min
Flavor	skórka słodkiej pomarańczy	10 g	Boil	5 min