

Foreign Extra Stout by Damianowy

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **18**
- SRM **37**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **21.3 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (65.8%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.2%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (6.6%) | 75 % | 30 |
| Grain | Caramel/Crystal Malt - 20L | 0.5 kg (6.6%) | 75 % | 150 |
| Grain | Chocolate Malt (UK) | 0.3 kg (3.9%) | 73 % | 1100 |
| Grain | Briess - Black Malt | 0.3 kg (3.9%) | 55 % | 1350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Cascade PL | 26 g | 60 min | 5.5 % |
| Boil | Cascade PL | 12 g | 20 min | 5.5 % |
| Aroma (end of boil) | Cascade PL | 18 g | 5 min | 5.5 % |
| Aroma (end of boil) | Cascade PL | 15 g | 2 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |