

# FOREIGN EXTRA STOUT FIGHT

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **36.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount       | Yield | EBC  |
|-------|--------------------------|--------------|-------|------|
| Grain | Viking Pale Ale malt     | 3.5 kg (56%) | 80 %  | 5    |
| Grain | Weyermann - Pilsner Malt | 1 kg (16%)   | 81 %  | 4    |
| Grain | Strzegom Karmel 150      | 0.5 kg (8%)  | 75 %  | 150  |
| Grain | Płatki jęczmienne        | 0.25 kg (4%) | 60 %  | 4    |
| Grain | Weyermann - Carafa III   | 0.5 kg (8%)  | 70 %  | 1024 |
| Grain | Jęczmień palony          | 0.25 kg (4%) | 55 %  | 985  |
| Grain | Płatki owsiane           | 0.25 kg (4%) | 60 %  | 3    |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 60 g   | 60 min | 5.1 %      |
| Aroma (end of boil) | Crystal            | 25 g   | 5 min  | 4.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |        |           |
|-------------|-----|-----|--------|-----------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |
|-------------|-----|-----|--------|-----------|

## Notes

- carafa, jęczmień, karmel - na ostatnie 10 minut zacierania  
*Jul 14, 2022, 8:32 AM*