

Foreign Extra Stout na II Wielkopolski KPD

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **59**
- SRM **39.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4 kg (78.4%)	83 %	6
Grain	Weyermann - Dehusked Carafa III	0.25 kg (4.9%)	70 %	1024
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.9%)	73 %	1001
Grain	Płatki owsiane	0.25 kg (4.9%)	60 %	3
Grain	Caramel/Crystal Malt - 60L	0.25 kg (4.9%)	74 %	118
Grain	Jęczmień palony	0.1 kg (2%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	1000 ml	Omega

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- <https://www.facebook.com/wielkopolski.konkurs>
<https://wielkopolski-konkurs-piw-domowych.breward.app>

Jęczmień palony dodany przy przrzucaniu na filtrację
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