

## Foreign Extra Stout |Pinta 2025|

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **53**
- SRM **47.1**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

### Fermentables

| Type             | Name                        | Amount         | Yield  | EBC  |
|------------------|-----------------------------|----------------|--------|------|
| Grain            | Viking Pale Ale malt        | 3 kg (45%)     | 80 %   | 5    |
| Grain            | Strzegom Monachijski typ II | 1 kg (15%)     | 79 %   | 22   |
| Grain            | Barley, Flaked              | 1 kg (15%)     | 65 %   | 4    |
| Kasza jęczmienna |                             |                |        |      |
| Grain            | Fawcett - Brown             | 0.5 kg (7.5%)  | 72 %   | 188  |
| Grain            | Caraaroma                   | 0.32 kg (4.8%) | 78 %   | 400  |
| Grain            | Fawcett - Pale Chocolate    | 0.25 kg (3.7%) | 71 %   | 626  |
| Grain            | Żytni Czekoladowy Fawcett   | 0.25 kg (3.7%) | 67.5 % | 650  |
| Grain            | Chocolate Fawcett           | 0.25 kg (3.7%) | 70 %   | 1175 |
| Grain            | Jęczmień palony             | 0.1 kg (1.5%)  | 55 %   | 985  |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 40 g   | 60 min | 10 %       |

|                     |         |      |        |     |
|---------------------|---------|------|--------|-----|
| Aroma (end of boil) | Sybilla | 50 g | 10 min | 7 % |
|---------------------|---------|------|--------|-----|

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | chlorek wapnia  | 6 g    | Boil    | 60 min |
| Water Agent | kreda           | 6 g    | Boil    | 60 min |
| Water Agent | epsom           | 1 g    | Boil    | 60 min |
| albo gips   |                 |        |         |        |
| Water Agent | siarczan wapnia | 1 g    | Boil    | 60 min |
| Fining      | whirflock       | 1 g    | Boil    | 5 min  |

## Notes

- 3 miejsce na konkursie Pinty i Lidla 2025

Kasza gotowana kilka minut.  
Palone(w tym brown) po przerwie w 64  
18°

Ferm. start (15-16) 17-19-->> 20-21  
Dec 28, 2024, 2:55 PM