

Foreign Extra Stout - R

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **67**
- SRM **28.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilznieński | 4.5 kg (80.4%) | 81 % | 4 |
| Grain | Strzegom Karmel 600 | 0.3 kg (5.4%) | 68 % | 601 |
| Grain | Czekoladowy | 0.2 kg (3.6%) | 60 % | 788 |
| Grain | płatki jęczmienne | 0.4 kg (7.1%) | 30 % | --- |
| Grain | Jęczmień palony | 0.2 kg (3.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 50 min | 10 % |
| Boil | Lublin (Lubelski) | 48 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 13.8 g | Safale |