

FOREIGN EXTRA STOUT Z PIWOWARA II

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **57**
- SRM **35.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	płatki owsiane	0.3 kg (7.5%)	60 %	4
Grain	Strzegom Czekoladowy jasny	0.3 kg (7.5%)	68 %	400
Grain	Carafa II	0.2 kg (5%)	70 %	812
Grain	Caraaroma	0.2 kg (5%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	27 g	60 min	11 %
Boil	East Kent Goldings	22 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis