

## Foreign Extra Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **36**
- SRM **26.6**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                  | Amount        | Yield | EBC  |
|-------|-----------------------|---------------|-------|------|
| Grain | Pilzneński            | 5 kg (83.3%)  | 81 %  | 4    |
| Grain | Caraaroma             | 0.3 kg (5%)   | 78 %  | 400  |
| Grain | Jęczmień palony       | 0.2 kg (3.3%) | 55 %  | 1200 |
| Grain | Jęczmień palony       | 0.1 kg (1.7%) | 55 %  | 1000 |
| Grain | Jęczmień niesłodowany | 0.4 kg (6.7%) | 75 %  | 2    |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 30 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 40 g   | 10 min | 4 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g    | Boil    | 10 min |