

## Foreign Extra Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **47**
- SRM **33.2**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.63 kg (77.8%) | 80 %  | 5   |
| Grain | Caraaroma            | 0.63 kg (7.4%)  | 78 %  | 400 |
| Grain | Jęczmień palony      | 0.38 kg (4.5%)  | 55 %  | 985 |
| Grain | Weyermann - Carafa I | 0.25 kg (2.9%)  | 70 %  | 690 |
| Grain | Pszeniczny           | 0.63 kg (7.4%)  | 85 %  | 4   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 40 g   | 60 min | 13.5 %     |
| Boil    | Magnum | 30 g   | 5 min  | 13.5 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |