

## #2 Foreign Extra Stout

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **47**
- SRM **24.7**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.4 liter(s)**
- Total mash volume **3.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Twój Browar	4.5 kg (77.6%)	80 %	85
Grain	Viking melanoidynowy	0.3 kg (5.2%)	75 %	80
Grain	Strzegom Pilzneński	0.5 kg (8.6%)	80 %	4
Adjunct	Płatki owsiane	0.5 kg (8.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	14.4 %
Boil	Target	20 g	60 min	9 %
Aroma (end of boil)	Target	15 g	0 min	9 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	0 min	14.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew US-05	Ale	Slant	250 ml	Safbrew

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa (coldbrew)	175 g	Secondary	1 day(s)
Flavor	Płatki dębowe mocno palone	50 g	Secondary	14 day(s)