

# Foregin Extra Stout

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- Gravity **17.1 BLG**
- ABV ---
- IBU **46**
- SRM **35.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **23 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (78.4%)	81 %	4
Grain	Caraaroma	0.5 kg (6.5%)	78 %	400
Grain	Carafa I	0.4 kg (5.2%)	70 %	812
Grain	Jęczmień palony	0.25 kg (3.3%)	55 %	985
Grain	Płatki jęczmienne	0.5 kg (6.5%)	85 %	3

## Hops

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

## Yeasts

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