

## Foreign Export Stout

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **55**
- SRM **39.9**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **25.5 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55.6%)	80 %	5
Grain	Płatki owsiane	0.5 kg (9.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (9.3%)	85 %	3
Grain	Weyermann Specjal W	0.5 kg (9.3%)	68 %	300
Grain	Weyermann - Dehusked Carafa II	0.25 kg (4.6%)	70 %	837
Sugar	Brown Sugar, Light	0.3 kg (5.6%)	100 %	16
Grain	Strzegom Barwiący	0.1 kg (1.9%)	68 %	1300
Grain	Weyermann - Dehusked Carafa I	0.25 kg (4.6%)	70 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	30 min	7.1 %
Boil	Oktawia	20 g	15 min	7.1 %
Aroma (end of boil)	Sabro	15 g	5 min	15 %
Dry Hop	Sabro	15 g	7 day(s)	15 %

Dry Hop	Sabro	20 g	2 day(s)	15 %
Boil	Marynka	20 g	60 min	10 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Other	Kostki z beczki po rumie	100 g	Secondary	90 day(s)