

## Foreign Extra Stout

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- Gravity **16.1 BLG**
- ABV ---
- IBU **32**
- SRM **40**
- 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 **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

### Steps

- Temp **68 C**, Time **45 min**
- Temp **75 C**, Time **15 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (52.6%)	79 %	6
Grain	Strzegom Czekoladowy jasny	0.5 kg (6.6%)	68 %	400
Grain	Carafa	0.3 kg (3.9%)	70 %	664
Grain	Carafa II	0.3 kg (3.9%)	70 %	812
Grain	Weyermann - Pilsner Malt	0.5 kg (6.6%)	81 %	5
Grain	Oats, Flaked	0.5 kg (6.6%)	80 %	2
Grain	Weyermann - Pale Wheat Malt	0.5 kg (6.6%)	85 %	5
Grain	Strzegom Monachijski typ I	1 kg (13.2%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	20 min	7.6 %
Boil	Perle	20 g	40 min	7.6 %
Boil	Perle	20 g	60 min	7.6 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	23 g	Safale