

Foreign Extra Stout

- Gravity **17.1 BLG**
- ABV ---
- IBU **56**
- SRM **44.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3.9%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.25 kg (3.9%) | 55 % | 985 |
| Grain | Viking Munich Malt | 0.5 kg (7.8%) | 78 % | 18 |
| Grain | Viking Pale Ale malt | 5 kg (78.1%) | 80 % | 5 |
| Grain | Płatki jęczmienne | 0.4 kg (6.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 50 g | 30 min | 6 % |
| Boil | Iunga | 20 g | 50 min | 11 % |
| Boil | Sybilla | 50 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 200 ml | --- |