

## Foreign extra stout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM **27.3**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (82%)	80 %	4
Grain	Caraaroma	0.3 kg (4.9%)	78 %	400
Grain	Jęczmień palony	0.3 kg (4.9%)	55 %	985
Grain	Carafa	0.1 kg (1.6%)	70 %	664
Adjunct	płatki jęczmienne	0.4 kg (6.6%)	--- %	---
Adjunct	Milk Sugar (Lactose)	0 kg	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	55 min	10 %
Boil	Lublin (Lubelski)	45 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	1000 g	Secondary	5 day(s)