

Foreign Extra Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **43**
- SRM **33.2**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (79.4%)	80 %	5
Grain	Strzegom Karmel 300	0.4 kg (6.3%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.8%)	68 %	1200
Grain	Carafa II	0.2 kg (3.2%)	70 %	812
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	70 min	9.1 %
Boil	Marynka	20 g	20 min	9.1 %

Yeasts

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