

## Foreign Extra Stout

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **49**
- SRM **44.3**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (69%)	79 %	6
Grain	Barley, Flaked	0.4 kg (9.2%)	70 %	4
Grain	Fawcett - Pale Crystal	0.25 kg (5.7%)	72.8 %	90
Grain	Weyerman special W	0.25 kg (5.7%)	70 %	300
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (6.9%)	1 %	1100
Grain	Jęczmień palony	0.15 kg (3.4%)	1 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	20 g	60 min	13 %
Boil	Styrian Golding	25 g	15 min	3.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	60 ml	---

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Kreda	2 g	Mash	60 min