

FOREIGN EXTRA STOUT

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **46**
- SRM **36.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **69 C**, Time **75 min**
- Temp **69 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **69C**
- Keep mash **75 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Weyermann - Dark Munich Malt | 2 kg (28.2%) | 82 % | 20 |
| Grain | Weyermann - Vienna Malt | 1.5 kg (21.1%) | 81 % | 8 |
| Grain | Weyermann - Pilsner Malt | 1.5 kg (21.1%) | 81 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (7%) | 68 % | 400 |
| Grain | Płatki jęczmienne | 1 kg (14.1%) | 60 % | 4 |
| Grain | Weyermann - Carafa III | 0.5 kg (7%) | 70 % | 1024 |
| Grain | Weyermann - Carafa I | 0.1 kg (1.4%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Admiral | 35 g | 60 min | 14.3 % |
| Boil | East Kent Goldings | 20 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 400 ml | Fermentis |