

Foreign extra stout

- Gravity **16.1 BLG**
- ABV ---
- IBU **19**
- SRM **40.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (60.6%)	90 %	4
Grain	Strzegom Monachijski typ I	1 kg (30.3%)	85 %	16
Grain	Jęczmień palony	0.2 kg (6.1%)	55 %	985
Grain	Chocolate Malt (UK)	0.1 kg (3%)	75 %	887

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %
Boil	East Kent Goldings	5 g	30 min	5.1 %
Boil	East Kent Goldings	5 g	10 min	5.1 %
Dry Hop	East Kent Goldings	25 g	10 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Notes

- Gęstość końcowa 3,5 blg

ALC 7.1% Odfermentowanie 79.1%

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