

Foreign extra stout

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **52**
- SRM **51.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|------|
| Grain | Simpsons - Maris Otter(crisp-2kg, TF -1,2kg) | 3.2 kg (66.7%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (10.4%) | 60 % | 3 |
| Grain | Caraaroma | 0.15 kg (3.1%) | 78 % | 400 |
| Grain | Special B Malt | 0.15 kg (3.1%) | 65.2 % | 315 |
| Grain | Biscuit Malt | 0.1 kg (2.1%) | 79 % | 45 |
| Grain | Weyermann - Carafa II | 0.2 kg (4.2%) | 70 % | 837 |
| Grain | Czekoladowy ciemny | 0.2 kg (4.2%) | 68 % | 1000 |
| Grain | Pszeniczny Czekoladowy | 0.2 kg (4.2%) | 73 % | 1100 |
| Grain | Jęczmień palony | 0.1 kg (2.1%) | 55 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 22 g | 60 min | 15.5 % |
| Boil | East Kent Goldings | 15 g | 15 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 60 ml | White Labs |

Notes

- Słody palone dodane w połowie przerwy 72 stopnie na 15min,
2ml kwasu mlekowego do zacierania, Wystadzane wodą o ph 5,5
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