

Foreign Extra Stout

- Gravity **17.1 BLG**
- ABV ---
- IBU **46**
- SRM **31**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3 kg (52.6%) | 79 % | 6 |
| Grain | Żytmi | 0.5 kg (8.8%) | 85 % | 8 |
| Grain | Pszeniczny | 1.5 kg (26.3%) | 85 % | 4 |
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (3.5%) | 68 % | 1202 |
| Grain | Amber Malt | 0.15 kg (2.6%) | 75 % | 43 |
| Grain | pale chocolate | 0.15 kg (2.6%) | 75 % | 600 |
| Grain | prażona pszenica | 0.2 kg (3.5%) | 75 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Admiral | 25 g | 60 min | 14.3 % |
| Boil | Premiant | 15 g | 60 min | 8 % |
| Aroma (end of boil) | Golding | 15 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|-------------|
| Wyeast - Scottish Ale | Ale | Slant | 250 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|-------|
| Flavor | curacao | 10 g | Boil | 5 min |
| Flavor | skórka słodkiej pomarańczy | 10 g | Boil | 5 min |