

Foreign Extra Stout by Damianowy

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **18**
- SRM **37**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **21.3 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (65.8%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (13.2%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.6%)	75 %	30
Grain	Caramel/Crystal Malt - 20L	0.5 kg (6.6%)	75 %	150
Grain	Chocolate Malt (UK)	0.3 kg (3.9%)	73 %	1100
Grain	Briess - Black Malt	0.3 kg (3.9%)	55 %	1350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	26 g	60 min	5.5 %
Boil	Cascade PL	12 g	20 min	5.5 %
Aroma (end of boil)	Cascade PL	18 g	5 min	5.5 %
Aroma (end of boil)	Cascade PL	15 g	2 min	5.5 %

Yeasts

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