

# Foreign Extra Stout - dori

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **49**
- SRM **27.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **1 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (82.2%)	80 %	4
Grain	Caraaroma	0.3 kg (4.9%)	78 %	400
Grain	Carafa	0.1 kg (1.6%)	70 %	664
Grain	Jęczmień niesłodowany	0.4 kg (6.6%)	75 %	2
Grain	Jęczmień palony	0.18 kg (3%)	55 %	985
Grain	Carafa II	0.05 kg (0.8%)	70 %	812
Grain	Carafa III	0.05 kg (0.8%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	8.7 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.5 g	Boil	5 min

### Notes

- [https://www.wiki.piwo.org/Foreign\\_Extra\\_Stout,\\_Dorota\\_Chrapek\\_\(dori\)](https://www.wiki.piwo.org/Foreign_Extra_Stout,_Dorota_Chrapek_(dori))  
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