

Foreign Extra Stout |Pinta 2025|

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **54**
- SRM **47.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (45%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (15%)	79 %	22
Grain	Barley, Flaked	1 kg (15%)	65 %	4
Kasza jęczmienna				
Grain	Fawcett - Brown	0.5 kg (7.5%)	72 %	188
Grain	Caraaroma	0.32 kg (4.8%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.25 kg (3.7%)	71 %	626
Grain	Żytni Czekoladowy Fawcett	0.25 kg (3.7%)	67.5 %	650
Grain	Chocolate Fawcett	0.25 kg (3.7%)	70 %	1175
Grain	Jęczmień palony	0.1 kg (1.5%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	10 %

ctz				
Aroma (end of boil)	Sybilla	50 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	6 g	Boil	60 min
Water Agent	kreda	6 g	Boil	60 min
Water Agent	epsom	1 g	Boil	60 min
albo gips				
Water Agent	siarczan wapnia	1 g	Boil	60 min
Fining	whirflock	1 g	Boil	5 min

Notes

- Kasza gotowana kilka minut.
Palone(w tym brown) po przerwie w 64
18°

Ferm. start (15-16) 17-19-->> 20-21
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