

# Foreign Extra Stout z łuską kakaowca i śliwkami suszonymi

- Gravity **18.2 BLG**
- ABV ---
- IBU **48**
- SRM **40**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.8 kg (75.3%)	79 %	6
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.9%)	68 %	1200
Grain	Strzegom Karmel 30	0.2 kg (2.6%)	75 %	30
Grain	Jęczmień palony	0.4 kg (5.2%)	55 %	985
Grain	Strzegom Monachijski typ II	1 kg (13%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Łuska kakaowca	1000 g	Mash	60 min

Flavor	Kompot ze śliwek suszonych	1000 g	Boil	15 min
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### Notes

- - Łuska kakaowca gotowana przed zacieraniem w 3 litrach wody przez 15 minut. Dodana do zacieru.  
*Feb 17, 2016, 10:36 PM*