Foreign Extra Stout 17

- Gravity **16.9 BLG**
- ABV **---**
- IBU **38**
- SRM **29.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(81.3%)*	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg *(8.1%)*	79 %	16
Grain	Strzegom Czekoladowy ciemny	0.25 kg *(4.1%)*	68 %	1200
Adjunct	Płatki jęczmienne	0.4 kg *(6.5%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	50 g	60 min	7.6 %
Boil	Kent Goldings	15 g	5 min	5.5 %

Yeasts

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

Notes

- 14.11.2015 - warzenie
  Nov 19, 2015, 9:54 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.