

## forin xtra stot

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **47**
- SRM **37.1**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (40.3%)	80 %	5
Grain	Pilzneński	1 kg (16.1%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (8.1%)	79 %	22
Grain	Słód owsiany Fawcett	0.5 kg (8.1%)	61 %	5
Grain	Płatki owsiane	0.5 kg (8.1%)	60 %	3
Grain	Biscuit Malt	0.3 kg (4.8%)	79 %	45
Grain	Weyermann Specjal W	0.2 kg (3.2%)	68 %	300
Grain	Weyermann - Chocolate Rye	0.3 kg (4.8%)	20 %	493
Grain	Jęczmień palony	0.3 kg (4.8%)	55 %	1100
Grain	Castle Wheat Black	0.1 kg (1.6%)	70 %	1250

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	25 g	60 min	18 %