

## Foreign Xtra Stout

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **24**
- SRM **29.1**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

### Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Pilzneński                             | 4.2 kg (47.2%) | 81 %  | 4    |
| Grain | Monachijski                            | 2.2 kg (24.7%) | 80 %  | 16   |
| Grain | Żytni                                  | 0.6 kg (6.7%)  | 85 %  | 8    |
| Grain | Płatki owsiane                         | 0.8 kg (9%)    | 85 %  | 3    |
| Grain | Fawcett - Crystal                      | 0.5 kg (5.6%)  | 70 %  | 160  |
| Grain | Jęczmień palony                        | 0.2 kg (2.2%)  | 55 %  | 985  |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.4 kg (4.5%)  | 73 %  | 1001 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Nugget | 30 g   | 60 min | 13 %       |

### Yeasts

| Name                                 | Type | Form  | Amount | Laboratory      |
|--------------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's<br>M44 US West Coast | Ale  | Slant | 800 ml | Mangrove Jack's |

### Extras

| Type  | Name        | Amount | Use for  | Time |
|-------|-------------|--------|----------|------|
| Other | Laktoza 2KG | 2000 g | Bottling | ---  |

### Notes

- Wyszładzanie potwornie długie, gotowanie podczas wysładzania przynajmniej 2.5 godz. Wyszło 28 litrów 22Brix  
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