

# 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 - Pszeniczny 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 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  
*Jun 16, 2018, 11:57 PM*