

116 Foreign Extra Stout Whisky6

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **25**
- SRM **31.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **31.4 liter(s)**
- Total mash volume **41.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (51.8%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (15.5%) | 79 % | 16 |
| Grain | Caraaroma | 0.36 kg (3.7%) | 78 % | 400 |
| Grain | Fawcett - Brown | 0.3 kg (3.1%) | 72 % | 180 |
| Grain | Carafa III | 0.1 kg (1%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.4 kg (4.1%) | 55 % | 985 |
| Grain | Whisky | 2 kg (20.7%) | 80 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Hallertauer Taurus | 20 g | 60 min | 15.8 % |
| Boil | Hallertau | 12 g | 20 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 300 ml | --- |