

## #23 Extreme Whiskey Foreign Extra Stout

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **45**
- SRM **43.2**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Whiskey Castlemalting	3 kg (37.5%)	85 %	4
Grain	BESTMALZ - Bestt Pale Ale	3 kg (37.5%)	80.5 %	6
Grain	Castlemalting Black 1350 EBC	0.5 kg (6.3%)	68 %	1350
Grain	Caraaroma Weyermann	0.5 kg (6.3%)	78 %	400
Grain	płatki jęczmienne	0.5 kg (6.3%)	75 %	2
Grain	Crystal 150 EBC, Castlemalting	0.5 kg (6.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Notes

- 20l wody do zacierania

Zacieranie:

50 minut 68 stopni  
5 minut 68-72 stopni  
dodanie słodów palonych  
15 minut 72 stopni  
15 minut 72-78 stopni

woda do wyśładzania:  
10 litrów

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