

Whisky fes

- Gravity **18.4 BLG**
- ABV ---
- IBU **53**
- SRM **44.5**
- 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 **17 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (44.1%) | 80 % | 5 |
| Grain | Casle Malting Whisky Nature | 3 kg (44.1%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.4 kg (5.9%) | 55 % | 985 |
| Grain | Carafa II | 0.2 kg (2.9%) | 70 % | 812 |
| Grain | Płatki owsiane | 0.2 kg (2.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 50 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4 % |