

# Whisky FES

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **67**
- SRM **59.4**
- 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 **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (60.2%)	80.5 %	6
Grain	Peat Smoked Malt	0.8 kg (9.6%)	74 %	6
Grain	Weyermann - Carawheat	0.5 kg (6%)	77 %	97
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (6%)	73 %	120
Grain	Weyermann - Carafa II	0.5 kg (6%)	70 %	837
Grain	Carafa III	0.5 kg (6%)	70 %	1034
Grain	Jęczmień palony	0.5 kg (6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %
Boil	Marynka	50 g	35 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	200 ml	White Labs