

# Whisky Oak Stout S4

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **49.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2 kg (66.7%)	80 %	4
Grain	Słód wędzony torfem	0.5 kg (16.7%)	74 %	7
Grain	Czekoladowy	0.2 kg (6.7%)	60 %	1066
Grain	Jęczmień palony	0.3 kg (10%)	55 %	1333

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe francuskie	10 g	Secondary	14 day(s)