

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) |