

# WHISKY STOUT II

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **32**
- SRM **38.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony torfem	3 kg (37.5%)	74 %	6
Grain	Pale Ale	2 kg (25%)	80 %	5
Grain	Monachijski typ II	2 kg (25%)	80 %	20
Grain	Czekoladowy jasny	0.5 kg (6.3%)	68 %	400
Grain	Barwiący	0.5 kg (6.3%)	68 %	1500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	9.4 %
Boil	lunga	20 g	20 min	9.4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gips piwowarski	10 g	Mash	70 min
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