Whisky Extra Stout

- Gravity **17.5 BLG**
- ABV **---**
- IBU **55**
- SRM **30.9**
- 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 **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	3 kg *(43.8%)*	85 %	4
Grain	Viking Pale Ale malt	2 kg *(29.2%)*	80 %	5
Grain	Strzegom Monachijski typ I	1 kg *(14.6%)*	79 %	16
Grain	Caraaroma	0.4 kg *(5.8%)*	78 %	400
Grain	Carafa III	0.15 kg *(2.2%)*	70 %	1034
Grain	Carafa	0.15 kg *(2.2%)*	70 %	664
Grain	Jęczmień palony	0.15 kg *(2.2%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	11 %
Boil	Fuggles	20 g	20 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	150 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.