Whisky Oak Stout

- Gravity **15.3 BLG**
- ABV **---**
- IBU **52**
- SRM **40**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **--- %**
- Size with trub loss **--- liter(s)**
- Boil time **60 min**
- Evaporation rate **--- %/h**
- Boil size **--- liter(s)**

Mash information

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

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg	80 %	4
Grain	Słod wędzony torfem	1 kg	74 %	7
Grain	Czekoladowy	0.4 kg	60 %	1066
Grain	Jęczmień palony	0.4 kg	55 %	1333

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	lunga	20 g	0 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe amerykańskie	20 g	Secondary	14 day(s)