

# Fes whisky ba

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **59**
- SRM **41.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	7 kg (87.5%)	78 %	6
Grain	Jęczmień palony	0.3 kg (3.8%)	55 %	985
Grain	Chocolate Malt (UK)	0.2 kg (2.5%)	73 %	887
Grain	Strzegom pszenica prażona	0.2 kg (2.5%)	70 %	1000
Grain	Weyermann - Dehusked Carafa III	0.3 kg (3.8%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Vital	30 g	15 min	13 %
Boil	Magnum	20 g	60 min	11.5 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	25 g	Secondary	10 day(s)

## Notes

- Płatki z beczki po whisky macerowane w whisky cardahu  
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