

# Stout Whisky

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **37.9**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	2 kg (39.6%)	85 %	4
Grain	Viking Pale Ale malt	1.5 kg (29.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (9.9%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (9.9%)	81 %	6
Grain	Jęczmień palony	0.35 kg (6.9%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.4 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %

## Yeasts

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