

Whisky FES

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **67**
- SRM **59.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale | 5 kg (60.2%) | 80.5 % | 6 |
| Grain | Peat Smoked Malt | 0.8 kg (9.6%) | 74 % | 6 |
| Grain | Weyermann - Carawheat | 0.5 kg (6%) | 77 % | 97 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (6%) | 73 % | 120 |
| Grain | Weyermann - Carafa II | 0.5 kg (6%) | 70 % | 837 |
| Grain | Carafa III | 0.5 kg (6%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.5 kg (6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 35 g | 60 min | 11 % |
| Boil | Marynka | 50 g | 35 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Liquid | 200 ml | White Labs |