

Whyski stout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **36**
- SRM **34.8**
- 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 **3.5 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **30.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.9 kg (57.7%)	80 %	5
Grain	Castle Malting Whisky Nature	2 kg (29.6%)	85 %	4
Grain	Strzegom Czekoladowy ciemny	0.21 kg (3.1%)	68 %	1200
Grain	fawcett amber	0.25 kg (3.7%)	78.3 %	148
Grain	chocolate bestmalz	0.4 kg (5.9%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	40 min	13.5 %
Boil	Fuggles	30 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	Safale