

# Łyski Moja Żono - Whisky FES

- Gravity **31.4 BLG**
- ABV **15.8 %**
- IBU **56**
- SRM **46.9**
- Style **Russian Imperial 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 **15 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

| Type           | Name                       | Amount         | Yield | EBC  |
|----------------|----------------------------|----------------|-------|------|
| Grain          | Strzegom Pilzneński        | 3 kg (32.6%)   | 80 %  | 4    |
| Grain          | Wędzony torfem Viking Malt | 2.5 kg (27.2%) | 80 %  | 6    |
| Grain          | Jęczmień palony            | 0.4 kg (4.3%)  | 55 %  | 985  |
| Grain          | Strzegom pszenica prażona  | 0.4 kg (4.3%)  | 70 %  | 1000 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (18.5%) | 80 %  | ---  |
| Grain          | Strzegom Wiedeński         | 1 kg (10.9%)   | 79 %  | 10   |
| Adjunct        | Laktoza                    | 0.2 kg (2.2%)  | --- % | ---  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 70 g   | 90 min | 11 %       |

## Yeasts

| Name                                  | Type | Form   | Amount | Laboratory  |
|---------------------------------------|------|--------|--------|-------------|
| Danstar - Windsor Ale                 | Ale  | Slant  | 300 ml | Danstar     |
| Wyeast - American Ale II              | Ale  | Liquid | 300 ml | Wyeast Labs |
| WLP099 - Super High Gravity Ale Yeast | Ale  | Liquid | 300 ml | White Labs  |