

Whisky Extra Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **35.3**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **36.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|------|
| Grain | Pale Ale Viking Malt | 3 kg (37%) | 80 % | 5 |
| Grain | Wedzony torfem whisky Viking Malt | 2 kg (24.7%) | 80 % | 8 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (18.5%) | 77 % | 16 |
| Grain | Barwiący Obłuszczony Viking Malt | 0.5 kg (6.2%) | 60 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3.1%) | 68 % | 1200 |
| Grain | Karmelowy 400 Viking Malt | 0.25 kg (3.1%) | 70 % | 400 |
| Grain | Płatki owsiane | 0.6 kg (7.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 11.7 % |
| Boil | Marynka | 30 g | 25 min | 6.8 % |
| Boil | Marynka | 20 g | 10 min | 6.8 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips Piwowarski | 4 g | Mash | --- |
| Spice | Mech Irlandzki | 5 g | Boil | 10 min |

Notes

- Słód Ciemny Czekoladowy dodany na ostatnie 15min temperatury 72C
 - Gotowanie: 90 min
- Nov 6, 2019, 8:15 AM*