

# Whisky Extra Stout

- Gravity **12.9 BLG**
- ABV ---
- IBU **55**
- SRM **40**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (33.3%)	79 %	6
Grain	Whisky Malt	1.5 kg (25%)	81 %	3
Grain	Oats, Flaked	0.5 kg (8.3%)	80 %	2
Grain	Carafa Special I	0.5 kg (8.3%)	70 %	1000
Grain	Briess - Chocolate Malt	0.5 kg (8.3%)	60 %	690
Grain	Black Barley (Roast Barley)	0.5 kg (8.3%)	55 %	985
Grain	Briess - Wheat Malt, White	0.5 kg (8.3%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Fuggles	30 g	30 min	4.5 %
Boil	Fuggles	10 g	15 min	4.5 %
Boil	Fuggles	10 g	10 min	4.5 %
Boil	Fuggles	10 g	5 min	4.5 %
Dry Hop	Iunga	60 g	7 day(s)	11 %

Dry Hop	Fuggles	30 g	7 day(s)	4.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale