

Whisky fes

- Gravity **18.4 BLG**
- ABV ---
- IBU **53**
- SRM **44.5**
- 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 **2.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (44.1%)	80 %	5
Grain	Casle Malting Whisky Nature	3 kg (44.1%)	85 %	4
Grain	Jęczmień palony	0.4 kg (5.9%)	55 %	985
Grain	Carafa II	0.2 kg (2.9%)	70 %	812
Grain	Płatki owsiane	0.2 kg (2.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %