

# Whisky Oak Stout

---

- Gravity **15.3 BLG**
- ABV ---
- IBU **52**
- SRM **40**
- Style **Foreign Extra Stout**

## Batch size

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

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg	80 %	4
Grain	Słod wędzony torfem	1 kg	74 %	7
Grain	Czekoladowy	0.4 kg	60 %	1066
Grain	Jęczmień palony	0.4 kg	55 %	1333

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	lunga	20 g	0 min	11 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe amerykańskie	20 g	Secondary	14 day(s)