

## #23 Extreme Whiskey Foreign Extra Stout

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **49**
- SRM **36.6**
- 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 **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	3 kg (40%)	85 %	4
Grain	Maris Otter Crisp	3 kg (40%)	83 %	6
Grain	Strzegom Czekoladowy 1200	0.5 kg (6.7%)	68 %	1202
Grain	Strzegom Czekoladowy 400	0.25 kg (3.3%)	68 %	400
Grain	Jęczmień niesłodowany	0.5 kg (6.7%)	75 %	2
Grain	Strzegom Karmel 150	0.25 kg (3.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis