

# Whisky Extra Stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **50**
- SRM **34.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **11 %**
- Size with trub loss **8.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **11.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.45 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **1.4 liter(s)** of **76C** water or to achieve **11.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@Ale	1.2 kg (40.8%)	80 %	6.5
Grain	Castlemalting Whisky	1 kg (34%)	81 %	3.5
Grain	Płatki owsiane Crisp	0.2 kg (6.8%)	61.2 %	7.4
Grain	Viking Caramel Sweet	0.19 kg (6.5%)	75 %	62
Grain	Simpsons - Chocolate Malt	0.11 kg (3.7%)	73 %	1200
Grain	Weyermann Jęczmień palony	0.1 kg (3.4%)	65 %	1150
Grain	Pszeniczny Bestmalz	0.1 kg (3.4%)	85 %	4.5
Grain	Weyermann pszeniczny czekoladowy	0.04 kg (1.4%)	65 %	1050

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga Polish Hops	11.5 g	60 min	10 %
Boil	Northern Brewer	27 g	10 min	11.6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - American Ale	Ale	Slant	100 ml	Wyeast Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Gips	2 g	Mash	80 min