

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 | Słód 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) |