

# 116 Foreign Extra Stout Whisky6

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **25**
- SRM **31.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **31.4 liter(s)**
- Total mash volume **41.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (51.8%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (15.5%)	79 %	16
Grain	Caraaroma	0.36 kg (3.7%)	78 %	400
Grain	Fawcett - Brown	0.3 kg (3.1%)	72 %	180
Grain	Carafa III	0.1 kg (1%)	70 %	1034
Grain	Jęczmień palony	0.4 kg (4.1%)	55 %	985
Grain	Whisky	2 kg (20.7%)	80 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	20 g	60 min	15.8 %
Boil	Hallertau	12 g	20 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	---