

#23 Extreme Whiskey Foreign Extra Stout

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **45**
- SRM **43.2**
- 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 **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|--------|------|
| Grain | Whiskey Castlemalting | 3 kg (37.5%) | 85 % | 4 |
| Grain | BESTMALZ - Bestt Pale Ale | 3 kg (37.5%) | 80.5 % | 6 |
| Grain | Castlemalting Black 1350 EBC | 0.5 kg (6.3%) | 68 % | 1350 |
| Grain | Caraaroma Weyermann | 0.5 kg (6.3%) | 78 % | 400 |
| Grain | płatki jęczmienne | 0.5 kg (6.3%) | 75 % | 2 |
| Grain | Crystal 150 EBC, Castlemalting | 0.5 kg (6.3%) | 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 | 5 min | 4 % |

Yeasts

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

Notes

- 20l wody do zacierania

Zacieranie:

50 minut 68 stopni
5 minut 68-72 stopni
dodanie słodów palonych
15 minut 72 stopni
15 minut 72-78 stopni

woda do wyśładzania:
10 litrów

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