

# FES Whisky

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **62**
- SRM **36.5**
- 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 **12 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **64 C**, Time **105 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **105 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	3 kg (40%)	85 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (26.7%)	80.5 %	6
Grain	Weyermann - Carapils	1 kg (13.3%)	78 %	4
Grain	Słód owsiany Fawcett	0.5 kg (6.7%)	61 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (6.7%)	73 %	1000
Grain	Castle Malting - Coffe 500 EBC	0.5 kg (6.7%)	77 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Boil	flyer	30 g	30 min	11 %
Boil	flyer	20 g	10 min	11 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Nottingham	Ale	Dry	11 g	Danstar

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	Płatki whisky	50 g	Secondary	19 day(s)