

# Łyski Moja Żono - Whisky FES

- Gravity **31.4 BLG**
- ABV **15.8 %**
- IBU **56**
- SRM **46.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (32.6%)	80 %	4
Grain	Wędzony torfem Viking Malt	2.5 kg (27.2%)	80 %	6
Grain	Jęczmień palony	0.4 kg (4.3%)	55 %	985
Grain	Strzegom pszenica prażona	0.4 kg (4.3%)	70 %	1000
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (18.5%)	80 %	---
Grain	Strzegom Wiedeński	1 kg (10.9%)	79 %	10
Adjunct	Laktoza	0.2 kg (2.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	90 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Slant	300 ml	Danstar
Wyeast - American Ale II	Ale	Liquid	300 ml	Wyeast Labs
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	300 ml	White Labs