

Whisky

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU ---
- SRM **36.2**
- 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 **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pilzneński | 4 kg (51.6%) | 81 % | 4 |
| Grain | Casle Malting Whisky Nature | 2.5 kg (32.3%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.25 kg (3.2%) | 55 % | 985 |
| Grain | Biscuit Malt | 0.25 kg (3.2%) | 79 % | 45 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3.2%) | 68 % | 1200 |
| Grain | Weyermann - Carafa I | 0.25 kg (3.2%) | 70 % | 690 |
| Grain | Płatki owsiane | 0.25 kg (3.2%) | 85 % | 3 |