

# Whisky Extra Stout

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **44**
- SRM **36.2**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.42 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (36.2%)	80 %	5
Grain	Bestmalz Whisky	2 kg (26.8%)	85 %	4
Grain	Strzegom Monachijski typ I	1.3 kg (17.4%)	79 %	16
Grain	Weyermann - Carafa I	0.25 kg (3.4%)	70 %	690
Grain	Weyermann - Carafa II Special	0.25 kg (3.4%)	70 %	837
Grain	Caraaroma	0.2 kg (2.7%)	78 %	400
Grain	Płatki owsiane błyskawiczne	0.5 kg (6.7%)	85 %	3
Grain	Jęczmień palony	0.25 kg (3.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Sybilla	25 g	30 min	3.5 %
Boil	Sybilla	10 g	20 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	---