

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 | --- |