

# Whisky Extra Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **35.3**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **36.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking Malt	3 kg (37%)	80 %	5
Grain	Wedzony torfem whisky Viking Malt	2 kg (24.7%)	80 %	8
Grain	Strzegom Monachijski typ I	1.5 kg (18.5%)	77 %	16
Grain	Barwiący Obłuszczony Viking Malt	0.5 kg (6.2%)	60 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.1%)	68 %	1200
Grain	Karmelowy 400 Viking Malt	0.25 kg (3.1%)	70 %	400
Grain	Płatki owsiane	0.6 kg (7.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.7 %
Boil	Marynka	30 g	25 min	6.8 %
Boil	Marynka	20 g	10 min	6.8 %

## Yeasts

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

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	---
Spice	Mech Irlandzki	5 g	Boil	10 min

### Notes

- Słód Ciemny Czekoladowy dodany na ostatnie 15min temperatury 72C
  - Gotowanie: 90 min
- Nov 6, 2019, 8:15 AM*