

Whisky Extra Stout

- Gravity **12.9 BLG**
- ABV ---
- IBU **55**
- SRM **40**
- 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 **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 2 kg (33.3%) | 79 % | 6 |
| Grain | Whisky Malt | 1.5 kg (25%) | 81 % | 3 |
| Grain | Oats, Flaked | 0.5 kg (8.3%) | 80 % | 2 |
| Grain | Carafa Special I | 0.5 kg (8.3%) | 70 % | 1000 |
| Grain | Briess - Chocolate Malt | 0.5 kg (8.3%) | 60 % | 690 |
| Grain | Black Barley (Roast Barley) | 0.5 kg (8.3%) | 55 % | 985 |
| Grain | Briess - Wheat Malt, White | 0.5 kg (8.3%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Fuggles | 30 g | 30 min | 4.5 % |
| Boil | Fuggles | 10 g | 15 min | 4.5 % |
| Boil | Fuggles | 10 g | 10 min | 4.5 % |
| Boil | Fuggles | 10 g | 5 min | 4.5 % |
| Dry Hop | lunga | 60 g | 7 day(s) | 11 % |

| | | | | |
|---------|---------|------|----------|-------|
| Dry Hop | Fuggles | 30 g | 7 day(s) | 4.5 % |
|---------|---------|------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |