

Whisky Stout

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **31**
- SRM **31**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **41.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **31.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony torfem	3 kg (28.8%)	81 %	7
Grain	Viking Pale Ale malt	1 kg (9.6%)	80 %	5
Grain	Carawheat (GR)	0.4 kg (3.8%)	68 %	79
Grain	Strzegom Monachijski typ I	1 kg (9.6%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (9.6%)	79 %	22
Grain	Strzegom Pilzneński	2 kg (19.2%)	80 %	4
Grain	Płatki owsiane	0.8 kg (7.7%)	60 %	3
Grain	Simpsons - Crystal Extra Dark	0.8 kg (7.7%)	74 %	315
Grain	Barwiący	0.4 kg (3.8%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus PK	33.33 g	45 min	15.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Slant	100 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Flavor	Kostki dębowe macerowane w whisky	100 g	Secondary	7 day(s)