

PEATED WHISKY EXTRA STOUT

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **57**
- SRM **41.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1 kg (17.1%)	81 %	5
Grain	Casle Malting Whisky Nature	1 kg (17.1%)	85 %	4
Grain	Peat Smoked Malt	1 kg (17.1%)	74 %	6
Grain	Weyermann pszeniczny jasny	1 kg (17.1%)	80 %	6
Grain	Fawcett - Brown	0.5 kg (8.5%)	72 %	190
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3
Grain	Caraaroma	0.25 kg (4.3%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (4.3%)	73 %	120
Grain	Jęczmień palony	0.25 kg (4.3%)	55 %	985
Grain	Weyermann - Carafa III	0.1 kg (1.7%)	70 %	1400
Grain	Weyermann - Carafa II	0.1 kg (1.7%)	70 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	55 min	11 %
Boil	Fuggles	50 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	130 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe z beczki po bourbonie	20 g	Secondary	10 day(s)