

Whiskey Extra Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **68**
- SRM **36.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2 kg (48.2%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 0.2 kg (4.8%) | 80 % | 4 |
| Grain | Słód wędzony torfem | 1 kg (24.1%) | 70 % | 4 |
| Grain | Barley, Flaked | 0.4 kg (9.6%) | 70 % | 4 |
| Grain | Strzegom Karmel 600 | 0.25 kg (6%) | 68 % | 600 |
| Grain | Carafa II | 0.125 kg (3%) | 1 % | 812 |
| Grain | Jęczmień palony | 0.125 kg (3%) | 1 % | 985 |
| Grain | Carafa III | 0.05 kg (1.2%) | 1 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Admiral | 25 g | 60 min | 14.3 % |
| Boil | Sybilla | 20 g | 15 min | 3.5 % |
| Boil | Styrian Golding | 10 g | 15 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|-------|-------|---------|
| Danstar - Nottingham | Ale | Slant | 60 ml | Danstar |
|----------------------|-----|-------|-------|---------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2 g | Mash | 60 min |