

# Whisky Extra Stout

- Gravity **15.2 BLG**
- ABV ---
- IBU **52**
- SRM **41.2**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

| Type    | Name                        | Amount         | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Grain   | Strzegom Pale Ale           | 3 kg (46.2%)   | 79 %  | 6   |
| Grain   | Casle Malting Whisky Nature | 2 kg (30.8%)   | 85 %  | 4   |
| Adjunct | Płatki Jęczmienne           | 0.7 kg (10.8%) | --- % | --- |
| Grain   | Jęczmień palony             | 0.3 kg (4.6%)  | 55 %  | 985 |
| Grain   | Caraaroma                   | 0.3 kg (4.6%)  | 78 %  | 400 |
| Grain   | Strzegom Karmel 600         | 0.2 kg (3.1%)  | 68 %  | 601 |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Mosaic          | 30 g   | 60 min | 10 %       |
| Boil    | Styrian Golding | 60 g   | 30 min | 3.6 %      |
| Boil    | Styrian Golding | 15 g   | 15 min | 3.6 %      |
| Boil    | Styrian Golding | 15 g   | 10 min | 3.6 %      |

## Yeasts

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

|             |     |     |        |        |
|-------------|-----|-----|--------|--------|
| Safale S-04 | Ale | Dry | 11.4 g | Safale |
|-------------|-----|-----|--------|--------|