

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
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Safale S-04	Ale	Dry	11.4 g	Safale
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