

Whisky Extra Stout #2

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **53**
- SRM **35.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	3 kg (42.3%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (28.2%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (14.1%)	79 %	16
Grain	Weyermann - Dehusked Carafa II	0.2 kg (2.8%)	70 %	837
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.8%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (2.8%)	55 %	985
Grain	Caramel Aromatic	0.5 kg (7%)	75 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis