

# Whisky Extra Stout v3 #34

- Gravity **18.2 BLG**
- ABV ---
- IBU **82**
- SRM **55.4**
- 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 **25.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chateau - Whisky 30-45ppm	5 kg (68.5%)	78 %	3.5
Grain	Bruntal - pilzneński	0.2 kg (2.7%)	81 %	3.5
Grain	Viking - Żytni	0.7 kg (9.6%)	81 %	8
Grain	Bestmalz - Caramelpils	0.2 kg (2.7%)	75 %	5
Grain	Chateau - Crystal	0.2 kg (2.7%)	78 %	150
Grain	Chateau - Special B Malt	0.4 kg (5.5%)	77 %	300
Grain	Viking - czekoladowy	0.3 kg (4.1%)	68 %	1000
Grain	Bestmalz - black (jeczmiem)	0.3 kg (4.1%)	65 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	lunga	60 g	20 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	4 g	Boil	20 min
Flavor	płatki whisky	50 g	Secondary	30 day(s)
Water Agent	węglan wapnia	12 g	Mash	---
Water Agent	kwask mlekowy 80%	3.22 g	Mash	---
Water Agent	Gips	2 g	Mash	---
Other	fosforan diamonu	4 g	Boil	40 min

### Notes

- na cicha podzielić na 2 warki po 10 L:
  - z płatkami Whisky 50 gr na 3-4 tyg
  - bez płatków na 1 tydz
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