

# 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<br>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 -<br>Caramelpils      | 0.2 kg (2.7%) | 75 %  | 5    |
| Grain | Chateau - Crystal              | 0.2 kg (2.7%) | 78 %  | 150  |
| Grain | Chateau - Special B<br>Malt    | 0.4 kg (5.5%) | 77 %  | 300  |
| Grain | Viking - czekoladowy           | 0.3 kg (4.1%) | 68 %  | 1000 |
| Grain | Bestmalz - black<br>(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:  
1) z płatkami Whisky 50 gr na 3-4 tyg  
2) bez płatków na 1 tydz  
*Dec 8, 2016, 8:55 PM*