

Whisky Peated Foreignx Estra Stout

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **28**
- SRM **37**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (36.1%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (12%) | 80 % | 16 |
| Grain | Castle Malting Whisky Nature | 1 kg (12%) | 85 % | 4 |
| Grain | Słód CHÂTEAU PEATED | 1 kg (12%) | 80 % | 4 |
| Grain | Żytni | 0.5 kg (6%) | 85 % | 8 |
| Grain | Chocolate Malt (UK) | 0.5 kg (6%) | 73 % | 887 |
| Grain | Płatki jęczmienne | 0.5 kg (6%) | 85 % | 3 |
| Grain | Kawowy - Castlematling | 0.6 kg (7.2%) | 74 % | 500 |
| Grain | Jęczmień palony | 0.2 kg (2.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Notes

- Przy tej ilości słodu na koniec warzenia wyszło 25litrów 21Blg, dolałem wody aby zbić do 19Blg. Jedna saszetka wcześniej uwodnionych S-04 z tyżeczką cukru wystarczyła. Dobrze napowietrzona brzeczka ruszyła ostro z kopyta po około 4-5h. uwaga, drożdże wychodzą z kubka!
Oct 16, 2017, 2:40 PM