

# Whisky Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **37**
- SRM **39.2**
- 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 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Fawcett - Pale Chocolate	0.5 kg (7.6%)	71 %	600
Grain	castle malting coffee	0.3 kg (4.5%)	75 %	500
Grain	castle malting black	0.15 kg (2.3%)	73 %	1350
Grain	castle malting roasted barley	0.15 kg (2.3%)	65 %	1150
Grain	Barley, Flaked	0.5 kg (7.6%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	pilgrim	25 g	60 min	10.3 %
Boil	pilgrim	25 g	15 min	10.3 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe whisky	50 g	Secondary	5 day(s)