

WHISKY STOUT II

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **32**
- SRM **38.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|------|
| Grain | Wędzony torfem | 3 kg (37.5%) | 74 % | 6 |
| Grain | Pale Ale | 2 kg (25%) | 80 % | 5 |
| Grain | Monachijski typ II | 2 kg (25%) | 80 % | 20 |
| Grain | Czekoladowy jasny | 0.5 kg (6.3%) | 68 % | 400 |
| Grain | Barwiący | 0.5 kg (6.3%) | 68 % | 1500 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 9.4 % |
| Boil | lunga | 20 g | 20 min | 9.4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|------|------|--------|
| Water Agent | Gips piwowarski | 10 g | Mash | 70 min |
|-------------|-----------------|------|------|--------|