Whiskey Extra Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **68**
- SRM **36.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg *(48.2%)*	79 %	6
Grain	Strzegom Pilzneński	0.2 kg *(4.8%)*	80 %	4
Grain	Słód wędzony torfem	1 kg *(24.1%)*	70 %	4
Grain	Barley, Flaked	0.4 kg *(9.6%)*	70 %	4
Grain	Strzegom Karmel 600	0.25 kg *(6%)*	68 %	600
Grain	Carafa II	0.125 kg *(3%)*	1 %	812
Grain	Jęczmień palony	0.125 kg *(3%)*	1 %	985
Grain	Carafa III	0.05 kg *(1.2%)*	1 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	25 g	60 min	14.3 %
Boil	Sybilla	20 g	15 min	3.5 %
Boil	Styrian Golding	10 g	15 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Danstar - Nottingham	Ale	Slant	60 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	60 min