Whisky Extra Stout z Suską Sechlońską

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **85**
- SRM **46.1**
- 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 **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.7 liter(s)**

Steps

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

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.3 kg *(50.5%)*	79 %	6
Grain	Simpsons - Peated Malt	1.5 kg *(33%)*	81 %	5
Grain	Strzegom Karmel 150	0.25 kg *(5.5%)*	68 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg *(5.5%)*	1 %	1001
Grain	Weyermann - Carafa II	0.25 kg *(5.5%)*	1 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	Warrior	20 g	30 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	---

Extras

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

Type	Name	Amount	Use for	Time
Water Agent	Kreda	2 g	Mash	60 min
Flavor	Suska sechlońska	120 g	Secondary	21 day(s)