

#37 Whisky Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **110**
- SRM **62.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **3 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|--------|------|
| Grain | Peat Smoked Malt | 3 kg (53.6%) | 74 % | 6 |
| Grain | Monachijski | 1 kg (17.9%) | 80 % | 16 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (3.6%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (8.9%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.3 kg (5.4%) | 55 % | 985 |
| Grain | Rye, Flaked | 0.3 kg (5.4%) | 78.3 % | 4 |
| Grain | Carafa | 0.3 kg (5.4%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Chinook | 30 g | 30 min | 13 % |
| Boil | Chinook | 40 g | 10 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 23 g | Safale |
|-------------|-----|-----|------|--------|