

# Foreign Smoked Whisky Stout - Beerkenau

- Gravity **20.2 BLG**
- ABV ---
- IBU **43**
- SRM **40**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **68 C**, Time **15 min**
- Temp **78 C**, Time **5 min**
- Temp **68 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **15 min** at **68C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.3 kg (50%)	80 %	7
Grain	Smoked Malt	1 kg (15.2%)	80 %	18
Grain	Brown Malt (British Chocolate)	0.3 kg (4.5%)	70 %	128
Grain	Chocolate Malt (UK)	0.3 kg (4.5%)	73 %	887
Grain	Briess - Dark Chocolate Malt	0.3 kg (4.5%)	60 %	827
Grain	Jęczmień palony	0.4 kg (6.1%)	55 %	985
Grain	Casle Malting Whisky Nature	1 kg (15.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	40 g	60 min	10.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	4 %

## Yeasts

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

## Notes

- Burzliwa: 18-21C, 10-14 dni  
Cicha: 18-21C, 7 dni

Butelkować z 6g glukozy na 1L piwa.  
*Jan 13, 2016, 12:16 AM*