

Prunus Whisky Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **26.3**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Casle Malting Whisky Nature | 1 kg (17.5%) | 85 % | --- |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (5.3%) | 68 % | 450 |
| Grain | Jęczmień palony | 0.2 kg (3.5%) | 70 % | 1000 |
| Grain | Strzegom Karmel 600 | 0.2 kg (3.5%) | 68 % | 500 |
| Grain | Wędzony bukiem Viking Malt | 4 kg (70.2%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Challenger | 35 g | 55 min | 5.8 % |
| Boil | Columbus/Tomahawk/Zeus | 45 g | 10 min | 15.5 % |

Yeasts

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

Extras

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

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|---------|--------|
| Flavor | suska sechlońska | 500 g | Boil | 15 min |