

# wędzony whisky stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **51**
- SRM **39.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.7 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	4 kg (48.8%)	80 %	5
Grain	Wędzony whisky (średni) 15-20 ppm castle	3 kg (36.6%)	85 %	4
Grain	Carahell	0.2 kg (2.4%)	77 %	26
Grain	Strzegom Czekoladowy 1200	0.5 kg (6.1%)	68 %	1202
Grain	żyto prażone	0.5 kg (6.1%)	70 %	1000
Grain	Płatki owsiane	0 kg	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	lunga	30 g	10 min	11 %
Boil	lunga	20 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale