

# whisky stout

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- Gravity **12.3 BLG**
- ABV ---
- IBU **41**
- SRM **35.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC  |
|---------|-----------------------|----------------|-------|------|
| Grain   | Castle Malting Whisky | 5 kg (72.5%)   | --- % | 3    |
| Grain   | Strzegom Barwiący     | 0.25 kg (3.6%) | --- % | 1300 |
| Grain   | Strzegom Pale Ale     | 1 kg (14.5%)   | --- % | 6    |
| Grain   | jęczmień palony       | 0.25 kg (3.6%) | --- % | 1000 |
| Adjunct | Płatki jęczmienne     | 0.4 kg (5.8%)  | --- % | 2    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 60 min | 9.5 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | ---        |