

Whisky stout

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **30**
- SRM **40.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (35.3%)	79 %	6
Grain	Casle Malting Whisky Nature	2 kg (47.1%)	85 %	4
Grain	Weyermann - Carafa III	0.2 kg (4.7%)	70 %	1024
Grain	Strzegom Czekoladowy 400	0.1 kg (2.4%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.1 kg (2.4%)	68 %	1202
Grain	Black Barley (Roast Barley)	0.15 kg (3.5%)	55 %	985
Grain	Barley, Flaked	0.2 kg (4.7%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	East Kent Goldings	25 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	10 g	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe średnio opiekane macerowane w whisky	25 g	Secondary	14 day(s)

Notes

- Dać trochę więcej chmielu na goryczkę, trochę więcej chmielu na goryczkę
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