

# Whisky stout

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **40**
- SRM **37.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (48.4%)	79 %	16
Grain	Słód CHÂTEAU PEATED	1 kg (16.1%)	80 %	4
Grain	Viking Pale Ale malt	1.5 kg (24.2%)	80 %	5
Grain	żyto prażone	0.4 kg (6.5%)	60 %	1000
Grain	Strzegom Czekoladowy 400	0.1 kg (1.6%)	68 %	788
Grain	Carafa III	0.2 kg (3.2%)	70 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	38 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gestwa o czym szumią wierzby	Ale	Slant	400 ml	FM