

Whisky Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **35**
- Style **Dry 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 **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Peat Smoked Malt Viking | 5 kg (75.4%) | 74 % | 6 |
| Grain | Carafa | 0.3 kg (4.5%) | 70 % | 664 |
| Grain | Jęczmień palony | 0.3 kg (4.5%) | 55 % | 985 |
| Grain | Karmelowy Jasny 50EBC | 0.25 kg (3.8%) | 75 % | 30 |
| Grain | Strzegom Karmel 600 | 0.25 kg (3.8%) | 68 % | 601 |
| Grain | Weyermann - Light Munich Malt | 0.4 kg (6%) | 82 % | 14 |
| Grain | Płatki owsiane | 0.13 kg (2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Aroma (end of boil) | Marynka | 30 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Notes

- Słód wędzony torfem ze Strzegomia (Viking Peated) daje bardzo słabe efekty. Zdecydowanie lepiej wybrać torfiaka z innej słodowni.
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