

Whisky stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **78**
- SRM **29.6**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Słód wędzony torfem Strzegom | 2.5 kg (43.7%) | 80 % | 3 |
| Grain | Viking Pale Ale malt | 2.5 kg (43.7%) | 80 % | 5 |
| Grain | Caraaroma | 0.3 kg (5.2%) | 78 % | 400 |
| Grain | Carafa III | 0.2 kg (3.5%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.22 kg (3.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 35 g | 60 min | 15.5 % |
| Boil | Polaris | 30 g | 10 min | 19 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |