

# Whisky Stout

- Gravity **17.5 BLG**
- ABV ---
- IBU **35**
- SRM **33.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Wędzony torfem       | 5 kg (75.8%)  | 81 %  | 7   |
| Grain | Viking Pilsner malt         | 0.5 kg (7.6%) | 82 %  | 4   |
| Grain | Viking - Rye Malt           | 0.5 kg (7.6%) | 63 %  | 10  |
| Grain | Castle Malting - Chocolate  | 0.3 kg (4.5%) | 60 %  | 900 |
| Grain | Weyermann - Jęczmień palony | 0.3 kg (4.5%) | 55 %  | 985 |

## Hops

| Use for | Name                      | Amount | Time   | Alpha acid |
|---------|---------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus PK | 25 g   | 45 min | 15.2 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 150 ml | Fermentis  |