

# Whisky Stout

- Gravity **13.6 BLG**
- ABV ---
- IBU **36**
- SRM **40**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type    | Name                                | Amount         | Yield | EBC |
|---------|-------------------------------------|----------------|-------|-----|
| Grain   | Strzegom Pale Ale                   | 2.5 kg (36.8%) | 79 %  | 6   |
| Grain   | Słód wędzony torfem Whisky Brewferm | 2 kg (29.4%)   | 80 %  | 6   |
| Grain   | Weyermann - Chocolate Wheat         | 0.5 kg (7.4%)  | 74 %  | 788 |
| Grain   | Jęczmień palony                     | 0.5 kg (7.4%)  | 55 %  | 985 |
| Adjunct | Płatki owsiane                      | 0.4 kg (5.9%)  | 60 %  | 6   |
| Adjunct | Płatki jęczmienne                   | 0.4 kg (5.9%)  | 60 %  | 7   |
| Grain   | Weyermann - Chocolate Rye           | 0.5 kg (7.4%)  | 20 %  | 493 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | magnum             | 20 g   | 50 min | 12 %       |
| Aroma (end of boil) | East Kent Goldings | 50 g   | 20 min | 5 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |       |        |        |
|-------------|-----|-------|--------|--------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |
|-------------|-----|-------|--------|--------|

### Extras

| Type   | Name                                     | Amount | Use for   | Time     |
|--------|--|--------|-----------|----------|
| Flavor | Płatki dębowe francuskie, mocno opiekane | 50 g   | Secondary | 7 day(s) |