

# Whisky Stout v2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **51.2**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **17 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 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 **27.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony torfem	3 kg (38.5%)	80 %	5
Grain	Strzegom Pale Ale	2.5 kg (32.1%)	79 %	6
Grain	Płatki owsiane	1 kg (12.8%)	85 %	3
Grain	Palony jęczmień	0.5 kg (6.4%)	55 %	985
Grain	Słód Carafa® Special typ I	0.4 kg (5.1%)	65 %	900
Grain	Słód Carafa® Special typ III	0.4 kg (5.1%)	65 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	12.8 %
Aroma (end of boil)	East Kent Goldings	50 g	5 min	5 %

## Yeasts

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

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe francuskie, mocno opiekane	50 g	Secondary	14 day(s)