

Whisky Stout (z tego co zostało)

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **48**
- SRM **34.4**

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 **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Karmelowy Jasny 30EBC | 0.55 kg (10.7%) | 75 % | 30 |
| Grain | Casle Malting Whisky Nature | 1 kg (19.4%) | 85 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.8%) | 68 % | 1200 |
| Grain | Carafa III | 0.3 kg (5.8%) | 70 % | 1034 |
| Grain | Viking Pale Ale malt | 3 kg (58.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 18 g | 60 min | 5.1 % |
| Boil | Cascade | 50 g | 60 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |