

## Whisky Stout (z tego co zostało)

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- 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