

# Whisky'as Ale II

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **13**
- SRM **17.1**
- Style **Scottish Heavy 70/-**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **18 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **52 C**, Time **0 min**
- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (41.7%)	80 %	7
Grain	Brown Malt (British Chocolate)	0.3 kg (8.3%)	70 %	128
Grain	Karmelowy Jasny 30EBC	0.5 kg (13.9%)	75 %	30
Grain	Casle Malting Whisky Nature (lekki)	0.3 kg (8.3%)	85 %	4
Grain	Carafa II	0.4 kg (11.1%)	35 %	406
Grain	Płatki owsiane	0.3 kg (8.3%)	85 %	3
Grain	Biscuit Malt	0.3 kg (8.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Scottish Ale	Ale	Liquid	30 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	5 min

## Notes

- Carafe ekstrahować w przegotowanej wodzie o temp. 30 stopni przez około 4 godziny w temp. pokojowe w stosunku 1:5(10) i dodać do zacieru sam ekstrakt przed przerwą 78 stopni lub bezpośrednio do brzezki  
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