whiskey stout

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **19**
- SRM **22.3**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **69 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **82.5 liter(s)**

Mash information

- Mash efficiency **76.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **73.1 liter(s)**
- Total mash volume **97.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **73.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **33.8 liter(s)** of **76C** water or to achieve **82.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	16.85 kg *(69.2%)*	80 %	5
Grain	Weyermann - Carared	1 kg *(4.1%)*	75 %	45
Grain	Weyermann - Carapils	0.5 kg *(2.1%)*	78 %	4
Grain	Weyermann - Melanoiden Malt	1 kg *(4.1%)*	81 %	53
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg *(4.1%)*	73 %	1001
Grain	Płatki owsiane	1 kg *(4.1%)*	60 %	3
Grain	Casle Malting Whisky Nature	3 kg *(12.3%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Aroma (end of boil)	Marynka	30 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Safale US-05	Ale	Dry	46 g	---

Notes

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