

# Whisky Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **35**
- Style **Dry Stout**

## 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Peat Smoked Malt Viking       | 5 kg (75.4%)   | 74 %  | 6   |
| Grain | Carafa                        | 0.3 kg (4.5%)  | 70 %  | 664 |
| Grain | Jęczmień palony               | 0.3 kg (4.5%)  | 55 %  | 985 |
| Grain | Karmelowy Jasny 50EBC         | 0.25 kg (3.8%) | 75 %  | 30  |
| Grain | Strzegom Karmel 600           | 0.25 kg (3.8%) | 68 %  | 601 |
| Grain | Weyermann - Light Munich Malt | 0.4 kg (6%)    | 82 %  | 14  |
| Grain | Płatki owsiane                | 0.13 kg (2%)   | 85 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 30 g   | 60 min | 10 %       |
| Aroma (end of boil) | Marynka | 30 g   | 0 min  | 10 %       |

## Yeasts

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

## Notes

- Słód wędzony torfem ze Strzegomia (Viking Peated) daje bardzo słabe efekty. Zdecydowanie lepiej wybrać torfiaka z innej słodowni.  
*Feb 2, 2020, 6:45 PM*