

# Alaskan Whisky Porter

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **36**
- SRM **34.7**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.9 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **29.9 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **79.3C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (58.3%)	80 %	5
Grain	Casle Malting Whisky 30-45ppm	3 kg (29.1%)	85 %	4
Grain	Strzegom Czekoladowy jasny	1 kg (9.7%)	68 %	400
Grain	Strzegom Barwiący	0.3 kg (2.9%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	32.68 g	fermentis