

# Peated Whisky Stout

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **51**
- SRM **56.3**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	78 %	16
Grain	Strzegom Pszeniczny	1 kg (12.5%)	81 %	6
Grain	Słód jęczmienny Château Whisky 30-45 ppm	2 kg (25%)	80 %	4
Grain	Słód CHÂTEAU PEATED	1 kg (12.5%)	80 %	4
Grain	CHÂTEAU cafe	0.5 kg (6.3%)	75 %	500
Grain	Pszeniczny Czekoladowy	0.5 kg (6.3%)	73 %	1001
Grain	żytni czekoladowy	0.5 kg (6.3%)	65 %	700
Grain	Wędzony bukiem Viking Malt	0.5 kg (6.3%)	82 %	10
Grain	Słód pszeniczny wędzony dębem Viking Malt	0.5 kg (6.3%)	81 %	10
Grain	Płatki owsiane	0.5 kg (6.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	lunga	20 g	60 min	11 %
Boil	lunga	10 g	50 min	11 %
Boil	lunga	10 g	40 min	11 %
Boil	lunga	10 g	30 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	laska wanilii macerwane w rumie	5 g	Secondary	7 day(s)