

# Prunus Whisky Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **26.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	1 kg (17.5%)	85 %	---
Grain	Strzegom Czekoladowy jasny	0.3 kg (5.3%)	68 %	450
Grain	Jęczmień palony	0.2 kg (3.5%)	70 %	1000
Grain	Strzegom Karmel 600	0.2 kg (3.5%)	68 %	500
Grain	Wędzony bukiem Viking Malt	4 kg (70.2%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	55 min	5.8 %
Boil	Columbus/Tomahawk/Zeus	45 g	10 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

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

Type	Name	Amount	Use for	Time
Flavor	suska sechlońska	500 g	Boil	15 min