

# Stout Whisky

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **25**
- SRM **31.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Whisky light	3 kg (43.5%)	85 %	4
Grain	Viking Pale Ale malt	2.5 kg (36.2%)	80 %	5
Grain	Strzegom Pszeniczny	0.7 kg (10.1%)	81 %	6
Grain	Jęczmień palony	0.5 kg (7.2%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.9%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	7.4 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik SKARE	Ale	Culture	20 g	Własne kultury z lodówki

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki dębowe	20 g	Secondary	3 day(s)
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