

Whisky

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU ---
- SRM **6.4**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|--------------|-------|-----|
| Grain | Pilzneński | 3 kg (21.4%) | 81 % | 4 |
| Grain | Viking Malt Wędzony Czereśnią | 1 kg (7.1%) | 82 % | 10 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (7.1%) | 82 % | 18 |
| Grain | Bestmalz Carmel Pils | 1 kg (7.1%) | 75 % | 5 |
| Grain | Żytni | 2 kg (14.3%) | 75 % | 40 |
| Sugar | Cukier | 6 kg (42.9%) | 100 % | --- |