

whisky

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **26**
- SRM **37**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (72%)	80 %	5
Grain	Casle Malting Whisky Nature	0.4 kg (6.4%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.4%)	85 %	3
Grain	Czekoladowy	0.2 kg (3.2%)	60 %	788
Grain	Caraaroma	0.25 kg (4%)	78 %	400
Grain	Strzegom Czekoladowy 400	0.2 kg (3.2%)	68 %	400
Grain	Strzegom Barwiący	0.14 kg (2.2%)	68 %	1300
Grain	Carafa II	0.16 kg (2.6%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.4 %
Boil	Lublin (Lubelski)	30 g	10 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis