

# Whisky Hoppy Lager

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **3.7**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (60%)	81 %	4
Grain	Słód CHÂTEAU PEATED	2 kg (40%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	40 min	8.5 %
Dry Hop	Chinook	50 g	2 day(s)	11.3 %
Dry Hop	HBC 472 Experimental	50 g	2 day(s)	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia	2 g	Mash	75 min
Water Agent	gips piwowarski (siarczan wapnia)	1 g	Mash	75 min