

# whisky stout

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- Gravity **12.3 BLG**
- ABV ---
- IBU **41**
- SRM **35.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Whisky	5 kg (72.5%)	--- %	3
Grain	Strzegom Barwiący	0.25 kg (3.6%)	--- %	1300
Grain	Strzegom Pale Ale	1 kg (14.5%)	--- %	6
Grain	jęczmień palony	0.25 kg (3.6%)	--- %	1000
Adjunct	Płatki jęczmienne	0.4 kg (5.8%)	--- %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	---