

Whisky Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **39**
- SRM **42.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 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)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Wędzony torfem | 3 kg (48%) | 81 % | 7 |
| Grain | Viking Pilsner malt | 2 kg (32%) | 82 % | 4 |
| Grain | Fawcett - Red Crystal | 0.25 kg (4%) | 70 % | 400 |
| Grain | Weyermann - Jęczmień palony | 0.25 kg (4%) | 55 % | 985 |
| Grain | Special B Malt | 0.25 kg (4%) | 65.2 % | 315 |
| Grain | Castle Malting - Chocolate | 0.2 kg (3.2%) | 60 % | 900 |
| Grain | Weyermann - Carafa II | 0.15 kg (2.4%) | 70 % | 1100 |
| Grain | Weyermann - Carared | 0.15 kg (2.4%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnum MX | 30 g | 45 min | 10.6 % |
| Boil | Magnum MX | 10 g | 30 min | 10.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------------|-------------|---------------|-------------------|
| Lutra OYL-071 | Ale | Liquid | 50 ml | Omega |