

Whisky Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **30.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Malteurop Pale Ale | 2 kg (39.6%) | 79 % | 6 |
| Grain | Viking Munich Malt | 0.5 kg (9.9%) | 78 % | 18 |
| Grain | Peat Smoked Malt | 2 kg (39.6%) | 74 % | 6 |
| Grain | Jęczmień palony Weyermann | 0.35 kg (6.9%) | 55 % | 1200 |
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (4%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 40 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| US05 | Ale | Slant | 200 ml | --- |