

# Whisky stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **52**
- SRM **41.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.23 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Simpsons - Peated Malt          | 5 kg (77.9%)   | 81 %  | 5    |
| Grain | Jęczmień palony                 | 0.4 kg (6.2%)  | 55 %  | 985  |
| Grain | Weyermann - Dehusked Carafa III | 0.35 kg (5.5%) | 70 %  | 1024 |
| Grain | cafe light - castle malting     | 0.25 kg (3.9%) | 70 %  | 250  |
| Grain | Fawcett - Brown                 | 0.22 kg (3.4%) | 72 %  | 180  |
| Grain | Weyermann - Chocolate Wheat     | 0.2 kg (3.1%)  | 74 %  | 1000 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 35 g   | 60 min | 9 %        |
| Boil    | vital   | 20 g   | 60 min | 13 %       |