

Whisky Stout

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **35**
- SRM **33.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

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

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Wędzony torfem | 5 kg (75.8%) | 81 % | 7 |
| Grain | Viking Pilsner malt | 0.5 kg (7.6%) | 82 % | 4 |
| Grain | Viking - Rye Malt | 0.5 kg (7.6%) | 63 % | 10 |
| Grain | Castle Malting - Chocolate | 0.3 kg (4.5%) | 60 % | 900 |
| Grain | Weyermann - Jęczmień palony | 0.3 kg (4.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus PK | 25 g | 45 min | 15.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 150 ml | Fermentis |

Notes

- Woda kran
zacieranie 23,5L
wysładzanie 6L kwas 1.5ml
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