

# Whisky Stout

- Gravity **17.5 BLG**
- ABV ---
- 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