

# Whisky Stout

- Gravity **12.5 BLG**
- ABV ---
- IBU **42**
- SRM **40**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.5 kg (44.9%)	81 %	4
Grain	Pilznieński	0.5 kg (9%)	81 %	4
Grain	Casle Malting Whisky Nature	1 kg (18%)	85 %	4
Grain	Chit Malt	0.6 kg (10.8%)	50 %	2
Grain	Weyermann - Carafa III	0.4 kg (7.2%)	70 %	1024
Grain	Strzegom Karmel 150	0.3 kg (5.4%)	75 %	150
Grain	Czekoladowy	0.1 kg (1.8%)	60 %	1200
Grain	Jęczmień palony	0.04 kg (0.7%)	55 %	1333
Sugar	cukier biały	0.125 kg (2.2%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Lublin (Lubelski)	20 g	20 min	3.2 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Slant	1111 ml	Safale