

#13 Whisky Ale

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **80**
- SRM **12.7**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **14.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.5 kg (27.8%)	80.5 %	4
Grain	Viking Pale Ale malt	1.6 kg (29.6%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (18.5%)	79 %	16
Grain	Casle Malting Whisky Nature	1 kg (18.5%)	85 %	4
Grain	Strzegom Karmel 150	0.3 kg (5.6%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	90 ml	---

Extras

Type	Name	Amount	Use for	Time
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Spice	płatki dębowe burbon	50 g	Secondary	14 day(s)
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