

#37 Whisky Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **110**
- SRM **62.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **3 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Peat Smoked Malt	3 kg (53.6%)	74 %	6
Grain	Monachijski	1 kg (17.9%)	80 %	16
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.6%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.9%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (5.4%)	55 %	985
Grain	Rye, Flaked	0.3 kg (5.4%)	78.3 %	4
Grain	Carafa	0.3 kg (5.4%)	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	30 g	30 min	13 %
Boil	Chinook	40 g	10 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	23 g	Safale
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