

# Foreign Smoked Whisky Stout - Beerkenau

- Gravity **20.2 BLG**
- ABV ---
- IBU **43**
- SRM **40**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **68 C**, Time **15 min**
- Temp **78 C**, Time **5 min**
- Temp **68 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **15 min** at **68C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt         | 3.3 kg (50%)  | 80 %  | 7   |
| Grain | Smoked Malt                    | 1 kg (15.2%)  | 80 %  | 18  |
| Grain | Brown Malt (British Chocolate) | 0.3 kg (4.5%) | 70 %  | 128 |
| Grain | Chocolate Malt (UK)            | 0.3 kg (4.5%) | 73 %  | 887 |
| Grain | Briess - Dark Chocolate Malt   | 0.3 kg (4.5%) | 60 %  | 827 |
| Grain | Jęczmień palony                | 0.4 kg (6.1%) | 55 %  | 985 |
| Grain | Casle Malting Whisky Nature    | 1 kg (15.2%)  | 85 %  | 4   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Target            | 40 g   | 60 min | 10.5 %     |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 15 min | 4 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Notes

- Burzliwa: 18-21C, 10-14 dni  
Cicha: 18-21C, 7 dni

Butelkować z 6g glukozy na 1L piwa.  
*Jan 13, 2016, 12:16 AM*