

Whiskey

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU ---
- SRM **4.6**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **90 min**
- Temp **85 C**, Time **15 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **15 min** at **85C**
- Sparge using **-9 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Corn, Flaked | 3 kg (66.7%) | 80 % | 2 |
| Grain | Pale Malt (2 Row) UK | 1.5 kg (33.3%) | 78 % | 6 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| Whiskey | Ale | Dry | 50 g | cobra |