

# Whiskey

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- 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