

whisky

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU ---
- SRM **5.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Castle Malting Whisky Nature | 3.5 kg (43.8%) | 85 % | 4 |
| Grain | Briess - Wheat Malt, White | 2.5 kg (31.3%) | 85 % | 5 |
| Grain | Słód CHÂTEAU PEATED | 2 kg (25%) | 80 % | 4 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| gromy | Ale | Dry | 115 g | niewiem |