

# Whisky

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **22**
- SRM **2.8**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **38.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **120 min**
- Temp **79 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **120 min** at **66C**
- Keep mash **15 min** at **79C**
- Sparge using **31.6 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	3 kg (60%)	80 %	4
Grain	Pilzneński	5 kg (40%)	90 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Oktawia	50 g	5 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Ale	Liquid	50 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwka wędzona	500 g	Secondary	10 day(s)