

# Whisky

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU ---
- SRM **8.1**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	5 kg (50%)	81 %	6
Grain	Viking Pale Ale malt	2 kg (20%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (5%)	78 %	4
Grain	Carahell	1 kg (10%)	77 %	26
Grain	Monachijski	1.5 kg (15%)	80 %	16

## Yeasts

Name	Type	Form	Amount	Laboratory
SafSpirit M-1	Wheat	Dry	10 g	---