

WHISKY 2

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **50**
- SRM **7.1**
- Style **Old Ale**

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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	5 kg (69.4%)	85 %	4
Grain	Strzegom Monachijski typ II	1 kg (13.9%)	79 %	22
Grain	Żytni	1 kg (13.9%)	85 %	8
Grain	Cara Ruby Castle	0.2 kg (2.8%)	72 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8 %
Boil	Lublin (Lubelski)	50 g	30 min	3.7 %
Boil	Lublin (Lubelski)	50 g	10 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis