

whisky dry stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **60**
- SRM **32.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.3 kg (4.8%)	55 %	985
Grain	Chocolate Malt (UK)	0.2 kg (3.2%)	73 %	887
Grain	Simpsons - Peated Malt	3 kg (48.4%)	81 %	5
Grain	Viking Pale Ale malt	2 kg (32.3%)	80 %	5
Grain	Oats, Flaked	0.4 kg (6.5%)	80 %	2
Grain	Weyermann - Dehusked Carafa III	0.3 kg (4.8%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Vital	30 g	15 min	13 %
Boil	Magnum	20 g	60 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	11 g	Fermentis