

# Whisky Stout

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- Gravity **11.9 BLG**
- ABV ---
- IBU **35**
- SRM **29.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale           | 1.5 kg (33%)   | 79 %  | 6   |
| Grain | Casle Malting Whisky Nature | 2 kg (44%)     | 85 %  | 4   |
| Grain | Monachijski                 | 0.5 kg (11%)   | 80 %  | 16  |
| Grain | Czekoladowy                 | 0.2 kg (4.4%)  | 60 %  | 788 |
| Grain | Jęczmień palony             | 0.35 kg (7.7%) | 55 %  | 985 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |