

Whisky Stout

- Gravity **23.8 BLG**
- ABV ---
- IBU **57**
- SRM **28.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.9 liter(s)**
- Total mash volume **53.2 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **39.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 7 kg (52.6%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ II | 2 kg (15%) | 79 % | --- |
| Grain | Strzegom Wiedeński | 1 kg (7.5%) | 79 % | --- |
| Grain | Whisky Nature | 1 kg (7.5%) | 85 % | --- |
| Grain | Pszeniczny | 0.5 kg (3.8%) | 85 % | 4 |
| Grain | caramunichIII | 0.5 kg (3.8%) | --- % | 150 |
| Grain | kawowy | 0.5 kg (3.8%) | --- % | 500 |
| Grain | Jęczmień palony | 0.3 kg (2.3%) | 55 % | 1150 |
| Grain | Płatki owsiane | 0.5 kg (3.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 100 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|-------------|
| Wyeast - Scottish Ale | Ale | Slant | 100 ml | Wyeast Labs |