

Whisky Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **27**
- SRM **30.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (64%)	80 %	5
Grain	Słód Wędzony Steinbach	0.75 kg (12%)	80 %	5
Grain	Aromatic Malt	0.5 kg (8%)	78 %	51
Grain	Jęczmień palony	0.5 kg (8%)	55 %	985
Grain	Płatki owsiane	0.5 kg (8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	50 min	11.5 %
Boil	Sybilla	20 g	10 min	6 %

Yeasts

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