

# Whisky Stout

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM **29.7**
- Style **American Stout**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Château WHISKY 35ppm Castle Malting	5 kg (77.5%)	80 %	4
Grain	Słód czekoladowy pszeniczny Weyermann	0.25 kg (3.9%)	85 %	1050
Grain	Słód Carafa III Special Malt Weyermann	0.2 kg (3.1%)	85 %	1400
Grain	Viking Pale Ale malt	1 kg (15.5%)	80 %	5

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis