

# Whisky Stout II

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **43**
- SRM **44.2**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **30.2 liter(s)**

## Steps

- Temp **66 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.7 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky	3 kg (39.7%)	85 %	4
Grain	Viking Pale Ale malt	2.7 kg (35.8%)	80 %	5
Grain	Simpsons - Crystal T50	0.5 kg (6.6%)	74 %	126
Grain	Płatki owsiane	0.5 kg (6.6%)	60 %	3
Grain	Weyermann - Carafa III	0.4 kg (5.3%)	70 %	1024
Grain	Weyermann - Jęczmień palony	0.25 kg (3.3%)	55 %	1110
Grain	Simpsons - Chocolate Malt	0.2 kg (2.6%)	73 %	1067

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	40 ml	White Labs

Starter