

## Whisky stout ver 2

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **51**
- SRM **43.5**
- Style **Foreign Extra 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 **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	3 kg (46.9%)	85 %	4
Grain	Strzegom Monachijski typ I	2 kg (31.3%)	79 %	16
Grain	Special B Malt	0.5 kg (7.8%)	65.2 %	315
Grain	Fawcett - Pale Chocolate	0.3 kg (4.7%)	71 %	600
Grain	Chocolate Malt (UK)	0.3 kg (4.7%)	73 %	1200
Grain	Jęczmień palony	0.3 kg (4.7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	999 ml	White Labs

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	11 g	Boil	20 min