

## Whisky2

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **4**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **63 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **-14.9 liter(s)** of **76C** water

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.26 kg (100%)	80 %	4

### Yeasts

Name	Type	Form	Amount	Laboratory
Cooبرا Whisky	Ale	Dry	24.55 g	---