

Whisky'as Ale II

- Gravity **10 BLG**
- ABV **4 %**
- IBU **13**
- SRM **17.1**
- Style **Scottish Heavy 70/-**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **18 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **52 C**, Time **0 min**
- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1.5 kg (41.7%) | 80 % | 7 |
| Grain | Brown Malt (British Chocolate) | 0.3 kg (8.3%) | 70 % | 128 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (13.9%) | 75 % | 30 |
| Grain | Casle Malting Whisky Nature (lekki) | 0.3 kg (8.3%) | 85 % | 4 |
| Grain | Carafa II | 0.4 kg (11.1%) | 35 % | 406 |
| Grain | Płatki owsiane | 0.3 kg (8.3%) | 85 % | 3 |
| Grain | Biscuit Malt | 0.3 kg (8.3%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|-------------|
| Wyeast - Scottish Ale | Ale | Liquid | 30 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Fining | Mech irlandzki | 5 g | Boil | 5 min |

Notes

- Carafe ekstrahować w przegotowanej wodzie o temp. 30 stopni przez około 4 godziny w temp. pokojowe w stosunku 1:5(10) i dodać do zacieru sam ekstrakt przed przerwą 78 stopni lub bezpośrednio do brzezki
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