

# Whisky Stout v.1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **33**
- SRM **39.7**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Whisky - Castle Malting         | 2.5 kg (38.8%) | 85 %  | 4    |
| Grain | Pale Ale - Soufflet             | 2 kg (31%)     | 80 %  | 5    |
| Grain | Monachijski II - Viking Malt    | 0.5 kg (7.8%)  | 78 %  | 22   |
| Grain | Jęczmień palony - Viking Malt   | 0.25 kg (3.9%) | 55 %  | 985  |
| Grain | Chocolate - Fawcett             | 0.2 kg (3.1%)  | 70 %  | 1150 |
| Grain | Oats, Flaked                    | 0.5 kg (7.8%)  | 80 %  | 2    |
| Grain | Chocolat Wheat - Castle Malting | 0.5 kg (7.8%)  | 74 %  | 900  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Iunga | 35 g   | 60 min | 10.5 %     |