

# Whisky

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU ---
- SRM **36.2**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (51.6%)	81 %	4
Grain	Casle Malting Whisky Nature	2.5 kg (32.3%)	85 %	4
Grain	Jęczmień palony	0.25 kg (3.2%)	55 %	985
Grain	Biscuit Malt	0.25 kg (3.2%)	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.2%)	68 %	1200
Grain	Weyermann - Carafa I	0.25 kg (3.2%)	70 %	690
Grain	Płatki owsiane	0.25 kg (3.2%)	85 %	3