

# Whisky

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU ---
- SRM **6.4**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (21.4%)	81 %	4
Grain	Viking Malt Wędzony Czereśnią	1 kg (7.1%)	82 %	10
Grain	Słód pszeniczny Bestmalz	1 kg (7.1%)	82 %	18
Grain	Bestmalz Carmel Pils	1 kg (7.1%)	75 %	5
Grain	Żytni	2 kg (14.3%)	75 %	40
Sugar	Cukier	6 kg (42.9%)	100 %	---