

Whisky Stout

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **45**
- SRM **39.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 1.8 kg (36.7%) | 80.5 % | 2 |
| Grain | Carahell | 0.5 kg (10.2%) | 77 % | 26 |
| Grain | Casle Malting Whisky Nature | 1 kg (20.4%) | 85 % | 4 |
| Grain | Biscuit Malt | 0.5 kg (10.2%) | 79 % | 45 |
| Grain | Carafa II | 0.3 kg (6.1%) | 70 % | 812 |
| Grain | Płatki owsiane | 0.5 kg (10.2%) | 85 % | 3 |
| Grain | Czekoladowy | 0.3 kg (6.1%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 10 min | 4 % |

Notes

- Safale BE-134
May 1, 2018, 12:16 PM