

# Whisky Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **35**
- Style **Dry 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Peat Smoked Malt Viking	5 kg (75.4%)	74 %	6
Grain	Carafa	0.3 kg (4.5%)	70 %	664
Grain	Jęczmień palony	0.3 kg (4.5%)	55 %	985
Grain	Karmelowy Jasny 50EBC	0.25 kg (3.8%)	75 %	30
Grain	Strzegom Karmel 600	0.25 kg (3.8%)	68 %	601
Grain	Weyermann - Light Munich Malt	0.4 kg (6%)	82 %	14
Grain	Płatki owsiane	0.13 kg (2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Marynka	30 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Notes

- Słód wędzony torfem ze Strzegomia (Viking Peated) daje bardzo słabe efekty. Zdecydowanie lepiej wybrać torfiaka z innej słodowni.  
*Feb 2, 2020, 6:45 PM*