

# Whisky Stout

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **30.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	2 kg (39.6%)	79 %	6
Grain	Viking Munich Malt	0.5 kg (9.9%)	78 %	18
Grain	Peat Smoked Malt	2 kg (39.6%)	74 %	6
Grain	Jęczmień palony Weyermann	0.35 kg (6.9%)	55 %	1200
Grain	Strzegom Czekoladowy 1200	0.2 kg (4%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	40 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	200 ml	---