

Whisky stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **52**
- SRM **41.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.23 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Peated Malt	5 kg (77.9%)	81 %	5
Grain	Jęczmień palony	0.4 kg (6.2%)	55 %	985
Grain	Weyermann - Dehusked Carafa III	0.35 kg (5.5%)	70 %	1024
Grain	cafe light - castle malting	0.25 kg (3.9%)	70 %	250
Grain	Fawcett - Brown	0.22 kg (3.4%)	72 %	180
Grain	Weyermann - Chocolate Wheat	0.2 kg (3.1%)	74 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	9 %
Boil	vital	20 g	60 min	13 %