

Whisky Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **37.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|------|
| Grain | Maris Otter Crisp | 2 kg (58.5%) | 83 % | 6 |
| Grain | Castle Malting Whisky Nature | 0.72 kg (21.1%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (5.8%) | 60 % | 3 |
| Grain | Strzegom Karmel 300 | 0.15 kg (4.4%) | 70 % | 299 |
| Grain | Weyermann - Chocolate Rye | 0.15 kg (4.4%) | 20 % | 1000 |
| Grain | Briess - Midnight Wheat Malt | 0.2 kg (5.8%) | 55 % | 1250 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnat | 10 g | 60 min | 12 % |
| Aroma (end of boil) | Fuggles | 20 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 150 ml | Fermentum Mobile |