

Whisky Stout

- Gravity **12.5 BLG**
- ABV ---
- IBU **42**
- SRM **40**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Pale Ale | 2.5 kg (44.9%) | 81 % | 4 |
| Grain | Pilznieński | 0.5 kg (9%) | 81 % | 4 |
| Grain | Casle Malting Whisky Nature | 1 kg (18%) | 85 % | 4 |
| Grain | Chit Malt | 0.6 kg (10.8%) | 50 % | 2 |
| Grain | Weyermann - Carafa III | 0.4 kg (7.2%) | 70 % | 1024 |
| Grain | Strzegom Karmel 150 | 0.3 kg (5.4%) | 75 % | 150 |
| Grain | Czekoladowy | 0.1 kg (1.8%) | 60 % | 1200 |
| Grain | Jęczmień palony | 0.04 kg (0.7%) | 55 % | 1333 |
| Sugar | cukier biały | 0.125 kg (2.2%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 3.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Slant | 1111 ml | Safale |