

# Peated Whisky Stout

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **51**
- SRM **56.3**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount        | Yield | EBC  |
|-------|---|---------------|-------|------|
| Grain | Strzegom Monachijski typ I                | 1 kg (12.5%)  | 78 %  | 16   |
| Grain | Strzegom Pszeniczny                       | 1 kg (12.5%)  | 81 %  | 6    |
| Grain | Słód jęczmienny Château Whisky 30-45 ppm  | 2 kg (25%)    | 80 %  | 4    |
| Grain | Słód CHÂTEAU PEATED                       | 1 kg (12.5%)  | 80 %  | 4    |
| Grain | CHÂTEAU cafe                              | 0.5 kg (6.3%) | 75 %  | 500  |
| Grain | Pszeniczny Czekoladowy                    | 0.5 kg (6.3%) | 73 %  | 1001 |
| Grain | żytni czekoladowy                         | 0.5 kg (6.3%) | 65 %  | 700  |
| Grain | Wędzony bukiem Viking Malt                | 0.5 kg (6.3%) | 82 %  | 10   |
| Grain | Słód pszeniczny wędzony dębem Viking Malt | 0.5 kg (6.3%) | 81 %  | 10   |
| Grain | Płatki owsiane                            | 0.5 kg (6.3%) | 60 %  | 3    |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

|      |       |      |        |      |
|------|-------|------|--------|------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | lunga | 10 g | 50 min | 11 % |
| Boil | lunga | 10 g | 40 min | 11 % |
| Boil | lunga | 10 g | 30 min | 11 % |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 300 ml | ---        |

### Extras

| Type  | Name                               | Amount | Use for   | Time     |
|-------|------------------------------------|--------|-----------|----------|
| Spice | laska wanilii<br>macerwane w rumie | 5 g    | Secondary | 7 day(s) |