

Stout z płatkami whisky

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **27.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (71.8%)	80 %	4
Grain	Płatki owsiane	0.5 kg (9%)	85 %	3
Grain	Jęczmień palony	0.12 kg (2.2%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.17 kg (3.1%)	68 %	1000
Grain	Carafa III	0.28 kg (5%)	70 %	1034
Grain	Strzegom Monachijski typ II	0.5 kg (9%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Kent Goldings	20 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale