

Turbo Whisky Stout

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **35**
- SRM **48.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (30%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (10%) | 82 % | 5 |
| Grain | Castle Malting Whisky Nature | 4 kg (40%) | 85 % | 4 |
| Grain | Carafa II | 1.5 kg (15%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.5 kg (5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 50 g | 60 min | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |