

## WARKA 08 - Whisky Stout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **13**
- SRM **41.6**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (47.6%)	82 %	4
Grain	Smoked Malt	2.5 kg (39.7%)	80 %	10
Viking wędzony torfem				
Grain	Roasted Barley	0.4 kg (6.3%)	55 %	900
Viking				
Grain	Briess - Midnight Wheat Malt	0.4 kg (6.3%)	55 %	1100
Viking				

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	20 min	4 %

### Yeasts

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

## Notes

- Wszystkie ziarna od Vikinga.  
Ziarna prażone na 10 min w 72C, przed wygrzewem.  
*Jul 6, 2018, 12:19 PM*