

whisky ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **26**
- SRM **15.8**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Słód CHÂTEAU PEATED | 1.6 kg (71.1%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (22.2%) | 85 % | 4 |
| Grain | Strzegom Karmel 600 | 0.1 kg (4.4%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 1200 | 0.05 kg (2.2%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 10 g | 20 min | 4 % |