

# Whisky peated nr4

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **19.5**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **0 min**
- Evaporation rate **5 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **3 min** at **78C**
- Sparge using **-15 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Peated Malt	5 kg (66.7%)	81 %	5
Grain	Viking Pale Ale malt	2 kg (26.7%)	80 %	5
Grain	Weyermann - Carafa I	0.5 kg (6.7%)	70 %	690

## Yeasts

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