

Whisky stout

- Gravity **12.9 BLG**
- ABV ---
- IBU **31**
- SRM **28.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Casle Malting Whisky Nature | 2 kg (44%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (33%) | 80 % | 5 |
| Grain | Monachijski | 0.5 kg (11%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.35 kg (7.7%) | 55 % | 985 |
| Grain | Czekoladowy | 0.2 kg (4.4%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 50 min | 10 % |

Yeasts

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