

Whisky stout

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **40**
- SRM **37.3**
- Style **Foreign Extra 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 **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ II | 3 kg (48.4%) | 79 % | 16 |
| Grain | Słód CHÂTEAU PEATED | 1 kg (16.1%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (24.2%) | 80 % | 5 |
| Grain | żyto prażone | 0.4 kg (6.5%) | 60 % | 1000 |
| Grain | Strzegom Czekoladowy 400 | 0.1 kg (1.6%) | 68 % | 788 |
| Grain | Carafa III | 0.2 kg (3.2%) | 70 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 38 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|-------|--------|------------|
| gestwa o czym szumią wierzby | Ale | Slant | 400 ml | FM |