

# Whisky Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **51**
- SRM **42.6**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	2 kg (30.3%)	85 %	4
Grain	Grodziski pszeniczny wędzony dębem	1 kg (15.2%)	80 %	3
Grain	Żytni	1 kg (15.2%)	85 %	8
Grain	Jęczmień niesłodowany	0.8 kg (12.1%)	75 %	2
Grain	Strzegom Monachijski typ I	0.7 kg (10.6%)	79 %	16
Grain	Carafa III	0.3 kg (4.5%)	70 %	1300
Grain	Karmelowy żytni Strzegom	0.3 kg (4.5%)	75 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (4.5%)	73 %	1001
Grain	Jęczmień palony	0.2 kg (3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	9.5 %

Boil	Lublin (Lubelski)	20 g	30 min	3.5 %
Boil	Sybilla	20 g	30 min	7 %

## Yeasts

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