

# Whisky Stout

- Gravity **14.3 BLG**
- ABV ---
- IBU **31**
- SRM **65.2**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50%)	79 %	6
Grain	Słód wędzony torfem Bruntal	2 kg (33.3%)	80 %	5
Grain	Palony jęczmień Weyermann	0.5 kg (8.3%)	55 %	985
Grain	Słód czekoladowy 1200 Strzegom	0.5 kg (8.3%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	50 min	10.6 %
Aroma (end of boil)	East Kent Goldings	50 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki dębowe francuskie, mocno opiekane	50 g	Secondary	7 day(s)
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