

belgian whisky beer

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **43**
- SRM **28**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (71.4%) | 80 % | 5 |
| Grain | Biscuit Malt | 0.2 kg (7.1%) | 50 % | 45 |
| Grain | Peat Smoked Malt | 0.3 kg (10.7%) | 74 % | 6 |
| Grain | special x | 0.1 kg (3.6%) | 75 % | 400 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (3.6%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.1 kg (3.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Northern Brewer | 20 g | 60 min | 8.8 % |
| Boil | Northern Brewer | 10 g | 5 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 666 ml | Fermentum Mobile |