

KRUK - CHILLI PEPPER WHISKI STOUT

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **80**
- SRM **69.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (10%)	79 %	22
Grain	Carafa III	0.5 kg (10%)	70 %	1034
Grain	Strzegom Czekoladowy 1200	0.5 kg (10%)	68 %	1202
Grain	Czekoladowy	0.5 kg (10%)	60 %	788
Grain	Casle Malting Whisky Nature	1 kg (20%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	22 g	60 min	15.5 %
Boil	Warrior	15 g	30 min	15.5 %
Boil	Warrior	15 g	15 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M42 New World Strong Ale	Ale	Slant	150 ml	Mangrove Jack's
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Extras

Type	Name	Amount	Use for	Time
Spice	Papryka Chilli	15 g	Boil	15 min
Spice	Pieprz	30 g	Boil	15 min