

## Ozjasz/Toudi DIOBEŁ (whisky stout)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **37.2**
- Style **Foreign Extra Stout**

### 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 **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	2 kg (30.3%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (30.3%)	80 %	5
Grain	Jęczmień palony	0.3 kg (4.5%)	55 %	985
Grain	Thomas Fawcett - Chocolate	0.4 kg (6.1%)	73 %	1100
Grain	Płatki owsiane	0.8 kg (12.1%)	85 %	3
Grain	Carafa III	0.1 kg (1.5%)	70 %	1034
Grain	Wędzony bukiem Viking Malt	1 kg (15.2%)	82 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Fuggles	20 g	20 min	4.5 %
Boil	Fuggles	20 g	10 min	4.5 %
Boil	East Kent Goldings	20 g	20 min	5.1 %
Boil	East Kent Goldings	20 g	10 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Flavor	płatki dębowe macerowane w whisky	80 g	Secondary	14 day(s)
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