

# whisku

---

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **37**
- SRM **53.9**

## 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 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	4 kg (52.6%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (26.3%)	79 %	22
Grain	Carafa III	0.3 kg (3.9%)	70 %	1034
Grain	Strzegom Barwiący	0.3 kg (3.9%)	68 %	1300
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.6%)	68 %	1200
Grain	Płatki owsiane	0.5 kg (6.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	70 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---