

# whisky

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU ---
- SRM **5.3**
- Style **Specialty Beer**

## 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 **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Whisky Nature	3.5 kg (43.8%)	85 %	4
Grain	Briess - Wheat Malt, White	2.5 kg (31.3%)	85 %	5
Grain	Słód CHÂTEAU PEATED	2 kg (25%)	80 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
gromy	Ale	Dry	115 g	niewiem