

## whisky ale

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **26**
- SRM **15.8**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	1.6 kg (71.1%)	80 %	4
Grain	Pszeniczny	0.5 kg (22.2%)	85 %	4
Grain	Strzegom Karmel 600	0.1 kg (4.4%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.05 kg (2.2%)	68 %	1202

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	20 min	4 %