

# Whisky Peated Priest III

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **32**
- SRM **35.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.7 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	1 kg (24%)	80 %	8.5
Grain	Słód torfowy	1 kg (24%)	82 %	10
Grain	Pilzneński	0.5 kg (12%)	81 %	4
Grain	Casle Malting Whisky Nature	0.5 kg (12%)	85 %	4
Grain	płatki jęczmienne	0.5 kg (12%)	--- %	4
Grain	Fawcett - Pale Chocolate	0.2 kg (4.8%)	71 %	600
Grain	Strzegom Karmel 150	0.075 kg (1.8%)	75 %	150
Grain	Carahell	0.1 kg (2.4%)	77 %	26
Grain	Strzegom pszenica prażona	0.1 kg (2.4%)	70 %	1000
Grain	Jęczmień palony	0.2 kg (4.8%)	55 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	7 %
Boil	Perle	10 g	60 min	7 %
Boil	Lublin (Lubelski)	25 g	25 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar

## Notes

- Burzliwa 8-10 dni 18-22 stC  
Cicha 14-16 dni 16-18 stC  
Resztę uwag dopiszę po wykonaniu.  
*Oct 13, 2019, 9:13 PM*