

# Whisky stout 01

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **77**
- SRM **46.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (45.1%)	85 %	7
Grain	Carafa II	0.1 kg (1.4%)	70 %	812
Grain	Jęczmień palony	0.3 kg (4.2%)	55 %	985
Grain	Casle Malting Whisky Nature	2 kg (28.2%)	85 %	4
Grain	Strzegom Barwiący	0.5 kg (7%)	68 %	1450
Grain	Jęczmień niesłodowany	0.5 kg (7%)	75 %	2
Grain	Pszeniczny	0.5 kg (7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	epic	30 g	60 min	3.7 %
Boil	lunga	30 g	60 min	11 %
Boil	lunga	9 g	50 min	11 %
Boil	Citra	20 g	50 min	12 %
Boil	Citra	10 g	45 min	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	23 g	Safale