

# Whisky Stout

- Gravity **23.8 BLG**
- ABV ---
- IBU **57**
- SRM **28.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.9 liter(s)**
- Total mash volume **53.2 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **39.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (52.6%)	80 %	6
Grain	Strzegom Monachijski typ II	2 kg (15%)	79 %	---
Grain	Strzegom Wiedeński	1 kg (7.5%)	79 %	---
Grain	Whisky Nature	1 kg (7.5%)	85 %	---
Grain	Pszeniczny	0.5 kg (3.8%)	85 %	4
Grain	caramunichIII	0.5 kg (3.8%)	--- %	150
Grain	kawowy	0.5 kg (3.8%)	--- %	500
Grain	Jęczmień palony	0.3 kg (2.3%)	55 %	1150
Grain	Płatki owsiane	0.5 kg (3.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Scottish Ale	Ale	Slant	100 ml	Wyeast Labs