

Whisky Stout

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **45**
- SRM **39.9**
- Style **Foreign Extra Stout**

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 **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	1.8 kg (36.7%)	80.5 %	2
Grain	Carahell	0.5 kg (10.2%)	77 %	26
Grain	Casle Malting Whisky Nature	1 kg (20.4%)	85 %	4
Grain	Biscuit Malt	0.5 kg (10.2%)	79 %	45
Grain	Carafa II	0.3 kg (6.1%)	70 %	812
Grain	Płatki owsiane	0.5 kg (10.2%)	85 %	3
Grain	Czekoladowy	0.3 kg (6.1%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	4 %

Notes

- Safale BE-134
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