

Whisky Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **39**
- SRM **42.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony torfem	3 kg (48%)	81 %	7
Grain	Viking Pilsner malt	2 kg (32%)	82 %	4
Grain	Fawcett - Red Crystal	0.25 kg (4%)	70 %	400
Grain	Weyermann - Jęczmień palony	0.25 kg (4%)	55 %	985
Grain	Special B Malt	0.25 kg (4%)	65.2 %	315
Grain	Castle Malting - Chocolate	0.2 kg (3.2%)	60 %	900
Grain	Weyermann - Carafa II	0.15 kg (2.4%)	70 %	1100
Grain	Weyermann - Carared	0.15 kg (2.4%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum MX	30 g	45 min	10.6 %
Boil	Magnum MX	10 g	30 min	10.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	50 ml	Omega