

# Whisky Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **37.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4.9 kg (52.1%)	80 %	16
Grain	Pilzneński	3.2 kg (34%)	81 %	4
Grain	Jęczmień palony	0.8 kg (8.5%)	55 %	985
Grain	Czekoladowy	0.5 kg (5.3%)	60 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	150 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	50 g	Secondary	14 day(s)