

# Whisky Stout

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **40**
- SRM **35**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	1 kg (21.5%)	85 %	4
Grain	Souflet - monachijski	1 kg (21.5%)	80 %	25
Grain	Monachijski typ II 20-25 EBC Weyermann	1.6 kg (34.4%)	80 %	20
Grain	Płatki owsiane	0.4 kg (8.6%)	60 %	3
Grain	Weyermann - Carared	0.2 kg (4.3%)	75 %	45
Grain	Castle Malting - palone ziarno jęczmienia	0.15 kg (3.2%)	55 %	1100
Grain	Fawcett - chocolate	0.1 kg (2.2%)	72 %	1100
Grain	Weyermann - Carafa II	0.1 kg (2.2%)	70 %	837
Grain	Karmelowy Jasny 30EBC	0.1 kg (2.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega