

# Whisky Stout

- Gravity **16.8 BLG**
- ABV ---
- IBU **29**
- SRM **46**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	4 kg (70.2%)	85 %	4
Grain	Briess - Rye Malt	1 kg (17.5%)	80 %	7
Grain	Caraaroma	0.3 kg (5.3%)	78 %	400
Grain	Weyermann - Chocolate Wheat	0.2 kg (3.5%)	74 %	788
Grain	Carafa III Special	0.2 kg (3.5%)	74 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	60 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Slant	50 ml	Mangrove Jack's