

Whisky Stout v.1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **33**
- SRM **39.7**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Whisky - Castle Malting	2.5 kg (38.8%)	85 %	4
Grain	Pale Ale - Soufflet	2 kg (31%)	80 %	5
Grain	Monachijski II - Viking Malt	0.5 kg (7.8%)	78 %	22
Grain	Jęczmień palony - Viking Malt	0.25 kg (3.9%)	55 %	985
Grain	Chocolate - Fawcett	0.2 kg (3.1%)	70 %	1150
Grain	Oats, Flaked	0.5 kg (7.8%)	80 %	2
Grain	Chocolat Wheat - Castle Malting	0.5 kg (7.8%)	74 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	10.5 %