

# Whisky Stout v2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **51.2**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **17 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Wędzony torfem                  | 3 kg (38.5%)   | 80 %  | 5    |
| Grain | Strzegom Pale Ale               | 2.5 kg (32.1%) | 79 %  | 6    |
| Grain | Płatki owsiane                  | 1 kg (12.8%)   | 85 %  | 3    |
| Grain | Palony jęczmień                 | 0.5 kg (6.4%)  | 55 %  | 985  |
| Grain | Słód Carafa®<br>Special typ I   | 0.4 kg (5.1%)  | 65 %  | 900  |
| Grain | Słód Carafa®<br>Special typ III | 0.4 kg (5.1%)  | 65 %  | 1400 |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 35 g   | 60 min | 12.8 %     |
| Aroma (end of boil) | East Kent Goldings     | 50 g   | 5 min  | 5 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name                                     | Amount | Use for   | Time      |
|--------|--|--------|-----------|-----------|
| Flavor | Płatki dębowe francuskie, mocno opiekane | 50 g   | Secondary | 14 day(s) |