# Ghost from Islay

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **30**
- SRM **9.8**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 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 **22.8 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 **10.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Casle Malting Whisky Nature | 6 kg *(78.9%)* | 85 % | 4 |
| Grain | Monachijski | 1 kg *(13.2%)* | 80 % | 16 |
| Grain | Biscuit Malt | 0.3 kg *(3.9%)* | 79 % | 60 |
| Grain | Strzegom Karmel 150 | 0.3 kg *(3.9%)* | 75 % | 150 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | East Kent Goldings | 30 g | 60 min | 6.3 % |
| Boil | East Kent Goldings | 30 g | 30 min | 6.3 % |
| Whirlpool | East Kent Goldings | 40 g | 5 min | 6.3 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |