Whisky Stout

- Gravity **13.6 BLG**
- ABV **---**
- IBU **36**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 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 **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg *(36.8%)*	79 %	6
Grain	Słód wędzony torfem Whisky Brewferm	2 kg *(29.4%)*	80 %	6
Grain	Weyermann - Chocolate Wheat	0.5 kg *(7.4%)*	74 %	788
Grain	Jęczmień palony	0.5 kg *(7.4%)*	55 %	985
Adjunct	Płatki owsiane	0.4 kg *(5.9%)*	60 %	6
Adjunct	Płatki jęczmienne	0.4 kg *(5.9%)*	60 %	7
Grain	Weyermann - Chocolate Rye	0.5 kg *(7.4%)*	20 %	493

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	20 g	50 min	12 %
Aroma (end of boil)	East Kent Goldings	50 g	20 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Safale S-04	Ale	Slant	100 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe francuskie, mocno opiekane	50 g	Secondary	7 day(s)