Whisky Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **37.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2 kg *(58.5%)*	83 %	6
Grain	Casle Malting Whisky Nature	0.72 kg *(21.1%)*	85 %	4
Grain	Płatki owsiane	0.2 kg *(5.8%)*	60 %	3
Grain	Strzegom Karmel 300	0.15 kg *(4.4%)*	70 %	299
Grain	Weyermann - Chocolate Rye	0.15 kg *(4.4%)*	20 %	1000
Grain	Briess - Midnight Wheat Malt	0.2 kg *(5.8%)*	55 %	1250

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	12 %
Aroma (end of boil)	Fuggles	20 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	150 ml	Fermentum Mobile