

## zacier\_whisky

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- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU ---
- SRM **7**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **18.3 liter(s)**

### Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **51 C**, Time **30 min**
- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **30 min** at **51C**
- Keep mash **60 min** at **63C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **18.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Corn, Flaked	1 kg (16.7%)	80 %	2
Grain	Castle Pale Ale	5 kg (83.3%)	80 %	8