

# whiskey

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (71.4%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (28.6%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	50 min	5.9 %
Boil	Magnum	10 g	10 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	whiskey	200 g	Boil	60 min
Flavor	płatki dębowe macerowane	60 g	Secondary	28 day(s)