Ghost from Islay

- 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