

# #93 Landly Whisky Ale

Specialty Beer (23 A)

**Type:** All Grain  
**Batch Size:** 20,00 l  
**Boil Size:** 23,30 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 20,80 l  
**Final Bottling Vol:** 20,00 l  
**Fermentation:** Ale, Single Stage

**Date:** 25 Sep 2015  
**Brewer:** Thomas Nylander Nørgaard  
**Asst Brewer:**  
**Equipment:** Brouwland gryde  
**Efficiency:** 83,00 %  
**Est Mash Efficiency:** 83,0 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
3,43 kg	CM Whisky (5,9 EBC)	Grain	1	36,4 %
2,00 kg	DMG Pilsner (4,0 EBC)	Grain	2	21,2 %
1,00 kg	Rye Malt (Weyermann) (5,9 EBC)	Grain	3	10,6 %
0,50 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	4	5,3 %
5,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	5	7,7 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	6	-
10,00 g	Brewers Gold [4,53 %] - Boil 10,0 min	Hop	7	1,6 IBUs
100,00 g	BrewBody (Boil 5,0 mins)	Other	8	-
1,0 pkg	Tennessee Whisky Yeast (White Labs #WLP050)	Yeast	9	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	10	-
2,50 kg	Sugar, Table (Sucrose) (2,0 EBC)	Sugar	11	26,5 %
75,00 g	Oak chips, Medium Roast, USA (Bottling 52,0 weeks)	Flavor	12	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,129 SG  
**Est Final Gravity:** 1,010 SG  
**Estimated Alcohol by Vol:** 16,0 %  
**Bitterness:** 9,3 IBUs  
**Est Color:** 13,0 EBC

**Measured Original Gravity:** 1,077 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 8,9 %  
**Calories:** 733,3 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 4,94 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 9,43 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 20,07 l of water at 75,0 C	68,9 C	45 min
Mash Out	Add 7,23 l of water at 96,5 C	75,6 C	10 min

**Sparge:** Fly sparge with 4,94 l water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 12,54 PSI  
**Keg/Bottling Temperature:** 7,2 C  
**Fermentation:** Ale, Single Stage

**Volumes of CO2:** 2,3  
**Carbonation Used:** Keg with 12,54 PSI  
**Age for:** 364,00 days  
**Storage Temperature:** 18,3 C

## Notes

Jim And Jack And Hank

Created with [BeerSmith](#)