

# Gotlandstricke

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **10**
- SRM **7.1**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **77.8C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony brzoza	2 kg (32.8%)	82 %	10
Grain	Cookie	0.1 kg (1.6%)	75 %	150
Grain	Pilzneński	3 kg (49.2%)	81 %	4
Grain	Żytni	1 kg (16.4%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	10 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	11 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Herb	Jałowiec wywar	30 g	Mash	60 min