

Kippis!

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **21.7**
- Style **Specialty Beer**

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 **20 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **56 C**, Time **30 min**
- Temp **64 C**, Time **30 min**
- Temp **74 C**, Time **15 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **30 min** at **56C**
- Keep mash **30 min** at **64C**
- Keep mash **15 min** at **74C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (30.8%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (30.8%) | 79 % | 22 |
| Grain | Carared | 0.5 kg (15.4%) | 75 % | 39 |
| Grain | Pszeniczny | 0.5 kg (15.4%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.25 kg (7.7%) | 55 % | 985 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Piekarnicze | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|---------|------|
| Flavor | Kawa zbożowa Delecta | 200 g | Mash | --- |
| Spice | Jagody jałowca | 20 g | Mash | --- |

Notes

- Brzecznię doprowadzić do wrzenia i wyłączyć. Butelkować po 3-4 dniach.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Mar 9, 2018, 12:03 PM