

# LEM | Belgian Whisky Beer (by Homebeer)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **51**
- SRM **31.8**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **56.2 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **79 C**, Time **0 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **0 min** at **79C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Viking Malt Pilsneński           | 4 kg (71.4%)  | 82 %  | 4   |
| Grain | Viking Malt Monachijski Ciemny   | 0.5 kg (8.9%) | 78 %  | 22  |
| Grain | Fawcett - Peated (Wędzony)       | 0.5 kg (8.9%) | 81 %  | 5   |
| Grain | Viking Malt Jęczmień palony 1000 | 0.4 kg (7.1%) | 55 %  | 985 |
| Grain | Viking Malt Karmelowy 600        | 0.2 kg (3.6%) | 68 %  | 601 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Ariana | 40 g   | 60 min | 9.4 %      |
| Boil    | Ariana | 10 g   | 5 min  | 9.4 %      |

## Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- Słody wsypujemy do 15l wody o temperaturze 66oC,  
Wysładzanie w 10l wody o temperaturze 75oC.

Fermentacja burzliwa 5-7 dni w temperaturze ok.23-25oC.

Fermentacja cicha w temperaturze 16-18oC około 2-4 tygodnie.

Leżakowanie w temperaturze 10-12oC przez około 6-8 tygodni.

*Oct 31, 2020, 10:19 AM*