

MSBB

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **37**
- SRM **48**

Batch size

- Expected quantity of finished beer **21.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **46.8 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **35.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (42.7%)	85 %	7
Grain	Monachijski	3.5 kg (29.9%)	80 %	16
Grain	Jęczmień palony	0.6 kg (5.1%)	55 %	985
Grain	Caraaroma	0.5 kg (4.3%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (4.3%)	73 %	120
Grain	Płatki pszeniczne	0.4 kg (3.4%)	85 %	3
Grain	Płatki owsiane	0.4 kg (3.4%)	85 %	3
Grain	Barley, Flaked	0.4 kg (3.4%)	70 %	4
Grain	Carafa	0.4 kg (3.4%)	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	65 g	60 min	8.3 %
Boil	Lublin (Lubelski)	50 g	10 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	35 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Maple Syrup	375 g	Secondary	21 day(s)
Other	Brzeczka	1800 g	Bottling	---
Other	Gęstwa	10 g	Bottling	---

Notes

- Fermentacja cicha i burzliwa 14-15°C
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