

Skalne Złoto

- Gravity **15.4 BLG**
- ABV ---
- IBU **120**
- SRM **40**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **60.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **32.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **39 liter(s)** of **76C** water or to achieve **60.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Pilzneński | 5 kg (46.3%) | 81 % | 3.2 |
| Grain | Weyermann - Grodziski | 1 kg (9.3%) | 80 % | 7.1 |
| Grain | Weyermann - Smoked Malt | 2 kg (18.5%) | 81 % | 6 |
| Grain | Casle Malting Whisky Nature | 1 kg (9.3%) | 85 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4.6%) | 68 % | 1200 |
| Grain | castle malting kawowy | 0.5 kg (4.6%) | --- % | 250 |
| Grain | carafa special III | 0.5 kg (4.6%) | --- % | 1400 |
| Grain | Strzegom Karmel 30 | 0.3 kg (2.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | lunga szyszka | 100 g | 60 min | 10 % |
| Boil | lunga szyszka | 100 g | 30 min | 10 % |
| Aroma (end of boil) | lunga szyszka | 100 g | 15 min | 10 % |

| | | | | |
|---------------------|---------------|-------|--------|------|
| Aroma (end of boil) | lunga szyszka | 100 g | 10 min | 10 % |
| Aroma (end of boil) | lunga szyszka | 100 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 23 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|-----------|-----------|
| Flavor | Kawa Lavazza Qualita Oro | 190 g | Secondary | 14 day(s) |

Notes

- Fermentacja burzliwa trwała tydzień, po tym czasie na 2 tygodnie wsypałem po 95g kawy w ziarnach na fermentor. Do refermentacji użyłem po 90g cukru na fermentor, co dało niskie wysycenie, w kierunku do średniego.

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