

whisky beer

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **26.8**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

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

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (71.4%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.25 kg (8.9%) | 79 % | 22 |
| Grain | Strzegom Karmel 600 | 0.1 kg (3.6%) | 68 % | 600 |
| Grain | viking malt prażony | 0.2 kg (7.1%) | 70 % | 900 |
| Grain | Słód CHÂTEAU PEATED | 0.25 kg (8.9%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | aramis | 15 g | 60 min | 7.1 % |
| Boil | Amarillo | 3 g | 30 min | 7.8 % |
| Boil | aramis | 5 g | 5 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's -M15 Empire Ale | Ale | Dry | 10 g | Mangrove Jack's |

Notes

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

- wylądanie w 5l wody o temperaturze 75C.

Fermentacja burzliwa 5-7 dni w temperaturze ok.23-25C, fermentacja cicha w temperaturze 16-18C około 2-4 tygodnie, rozlew do butelek. Leżakowanie w temperaturze 10-12C przez około 6-8 tygodni.
Sep 26, 2019, 6:03 PM