Śnieżny Koczkodan

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **8**
- SRM **4.2**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	3 kg *(50%)*	82 %	10
Grain	Grodziski pszeniczny wędzony dębem	3 kg *(50%)*	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	45 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	4 %
Whirlpool	Lublin (Lubelski)	20 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
lactobacillus plantarum	Ale	Dry	10 g	Serowar
US-05	Ale	Dry	11.5 g	Fermentis

Notes

- jak wyjdzie więcej piwa niż na 1 fermentor dodam coś (owoc?)

  policzyć całość wody na zacieranie i wysładzanie i dać większość na zacieranie, w stosunku 1:4, 1:4,5, reszta

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

na wysładzanie
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