

Smoke Porter Inspirowane Smokehead z Palatum

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **54**
- SRM **37.5**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **71 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony olchą	5.5 kg (63.2%)	82 %	10
Grain	Carafa III	0.8 kg (9.2%)	70 %	1034
Grain	Żytni	0.8 kg (9.2%)	85 %	8
Grain	Viking Wędzony bukiem	0.8 kg (9.2%)	82 %	10
Grain	Casle Malting Whisky Nature	0.8 kg (9.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	100 g	60 min	5.1 %
Boil	East Kent Goldings	100 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc T	1.26 g	Boil	15 min
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Notes

- Próba stworzenia klona piwa Smokehead z browaru Palatum. Pewnie nie wyjdzie tak dobre, ale warto spróbować
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