LEM | Belgian Whisky Beer

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **27.1**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **0 min** at **79C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilzneński	2 kg *(71.4%)*	82 %	4
Grain	Viking Malt Monachijski Ciemny	0.25 kg *(8.9%)*	78 %	22
Grain	Fawcett - Peated (Wędzony)	0.25 kg *(8.9%)*	81 %	5
Grain	Viking Malt Jęczmień palony 1000	0.2 kg *(7.1%)*	55 %	985
Grain	Viking Malt Karmelowy 600	0.1 kg *(3.6%)*	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ariana	20 g	60 min	9.4 %
Boil	Ariana	5 g	5 min	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

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

Notes

- Słody wsypujemy do 15l wody o temperaturze 66oC,
  Wysładzanie w 10l wody o temperaturze 75oC.

  Fermentacja burzliwa 5-7 dni w temperaturze ok.23-25oC.
  Fermentacja cicha w temperaturze 16-18oC około 2-4 tygodnie.
  Leżakowanie w temperaturze 10-12oC przez około 6-8 tygodni.
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