

Hermsdorf 2.0 (EHTstyle)

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **126**
- SRM **16.1**
- Style **Scottish Heavy 70/-**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **41.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **53.9 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **38.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **41.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	10 kg (64.9%)	81 %	6
Grain	Carmel	3 kg (19.5%)	75 %	9
Grain	Fawcett - Peated Malt	2 kg (13%)	80 %	5
Grain	Fawcett - Pale Chocolate	0.3 kg (1.9%)	71 %	600
Grain	Jęczmień palony	0.1 kg (0.6%)	55 %	985
ostatnie 15 min zacierania				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	100 g	60 min	14.3 %
Boil	Pilgrim	50 g	60 min	11 %
Aroma (end of boil)	Pilgrim	50 g	10 min	11 %
Aroma (end of boil)	Target	100 g	10 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	30 ml	Fermentum Mobile