

# Kabelek

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **43.8**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	2 kg (33.8%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (33.8%)	80 %	5
Grain	Weyermann - Chocolate Rye	0.18 kg (3%)	20 %	600
Grain	Strzegom Czekoladowy 1200	0.24 kg (4.1%)	68 %	1202
Grain	Jęczmień palony	0.15 kg (2.5%)	55 %	1100
Grain	Weyermann - Chocolate Wheat	0.15 kg (2.5%)	74 %	1000
Grain	Strzegom Monachijski typ I	1 kg (16.9%)	79 %	16
Grain	Weyermann - Carafa III	0.2 kg (3.4%)	70 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	East Kent Goldings	15 g	7 day(s)	5.1 %
Boil	Magnum	30 g	60 min	13.5 %
Boil	East Kent Goldings	15 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	120 ml	---
Safale US-05	Ale	Slant	120 ml	---

## Notes

- Podzielić na 2 fermentory 10l. Zadać inne drożdże. Nachmilić na zimno różnymi chmielami.  
*Aug 15, 2017, 7:02 PM*