

LEM | Belgian Whisky Beer (by Homebeer)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **51**
- SRM **31.8**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **56.2 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 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 **19.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **0 min** at **79C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilsneński	4 kg (71.4%)	82 %	4
Grain	Viking Malt Monachijski Ciemny	0.5 kg (8.9%)	78 %	22
Grain	Fawcett - Peated (Wędzony)	0.5 kg (8.9%)	81 %	5
Grain	Viking Malt Jęczmień palony 1000	0.4 kg (7.1%)	55 %	985
Grain	Viking Malt Karmelowy 600	0.2 kg (3.6%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ariana	40 g	60 min	9.4 %
Boil	Ariana	10 g	5 min	9.4 %

Yeasts

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

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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