

MATOŁEK - HERFSTBOK

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **20**
- SRM **13.3**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Monachijski | 3.75 kg (51.7%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1.25 kg (17.2%) | 79 % | 10 |
| Grain | Pilzneński | 1.25 kg (17.2%) | 81 % | 4 |
| Grain | Karmelowy żytni Strzegom | 0.38 kg (5.2%) | 75 % | 150 |
| Grain | Cookie | 0.38 kg (5.2%) | 75 % | 150 |
| Grain | Viking melanoidynowy | 0.25 kg (3.4%) | 75 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 32 g | 70 min | 5.5 % |
| Boil | Tradition | 24 g | 20 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|--------|---------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 1000 ml | Fermentum Mobile |

Notes

- Przedłużyć zacieranie
Feb 29, 2020, 2:46 PM