

Wędzone

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **29**
- SRM **16**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Bruntal Whisky | 4 kg (73.4%) | 85 % | 5 |
| Grain | Weyerman Monachijski typ II | 1 kg (18.3%) | 85 % | 20 |
| Grain | Karmelowy Ciemny | 0.3 kg (5.5%) | 85 % | 150 |
| Grain | Fawcett - Czekoladowy | 0.15 kg (2.8%) | 73 % | 950 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.6 % |
| Aroma (end of boil) | Marynka | 20 g | 10 min | 8.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1600 ml | Fermentum Mobile |

Notes

- Fermentacja 14C otoczenia 3 tyg
Oct 10, 2017, 11:39 AM