

Dym szamana

- Gravity **15.4 BLG**
- ABV ---
- IBU **53**
- SRM **13.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **56 C**, Time **10 min**
- Temp **66 C**, Time **50 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **61.2C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **50 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 2.5 kg (43.9%) | 78 % | 6 |
| Grain | Weyermann - Smoked Malt | 2.5 kg (43.9%) | 81 % | 6 |
| Grain | Caraaroma | 0.2 kg (3.5%) | 78 % | 400 |
| Grain | Barley, Flaked | 0.5 kg (8.8%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Chinook | 25 g | 30 min | 13 % |
| Boil | Green Bullet | 25 g | 30 min | 11 % |
| Aroma (end of boil) | Equinox | 50 g | 2 min | 13.1 % |
| Dry Hop | Chinook | 25 g | 7 day(s) | 13 % |
| Dry Hop | Green Bullet | 25 g | 7 day(s) | 11 % |
| Dry Hop | Amarillo | 50 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------|-----|-----|--------|---------|
| Danstar - Windsor Ale | Ale | Dry | 11.5 g | Danstar |
|--------------------------|-----|-----|--------|---------|

Notes

- 100g glukozy do refermentacji
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