

IP N 08/24/X

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **43**
- SRM **8.1**
- Style **Old Ale**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **69 C**, Time **30 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **69C**
- Keep mash **15 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Smoked Peat	7.5 kg (100%)	81 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	23 g	15 min	10.5 %
Boil	Ella (AUS)	23 g	15 min	14.6 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	12 g	5 min	15.5 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %
Aroma (end of boil)	Barbe Rouge	21 g	5 min	6.6 %
Aroma (end of boil)	Mistral	19 g	5 min	7.5 %
Aroma (end of boil)	Strata	18 g	5 min	13.6 %
Aroma (end of boil)	Centennial	11 g	5 min	10.5 %
Aroma (end of boil)	Ella (AUS)	11 g	5 min	14.6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	Burak czerwony	1000 g	Mash	30 min

Notes

- 20l->2.8CO2->140g glukozy, przygotować jako syrop
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