

# Kippis!

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **21.7**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **22.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **56 C**, Time **30 min**
- Temp **64 C**, Time **30 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **30 min** at **56C**
- Keep mash **30 min** at **64C**
- Keep mash **15 min** at **74C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (30.8%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (30.8%)	79 %	22
Grain	Carared	0.5 kg (15.4%)	75 %	39
Grain	Pszeniczny	0.5 kg (15.4%)	85 %	4
Grain	Jęczmień palony	0.25 kg (7.7%)	55 %	985

## Yeasts

Name	Type	Form	Amount	Laboratory
Piekarnicze	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa zbożowa Delecta	200 g	Mash	---
Spice	Jagody jałowca	20 g	Mash	---

## Notes

- Brzecznię doprowadzić do wrzenia i wyłączyć. Butelkować po 3-4 dniach.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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