

Rwany Szarpany Kabel kreozyt

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **46**
- SRM **4.3**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	7 kg (100%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	50 min	11 %
Boil	Tradition	20 g	50 min	5.5 %
Boil	Fuggles	30 g	30 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	---

Notes

- dziegieć
bretty
kwasna wersja na lacto

UWAGA!!!
100% peated część siodu przypalona w piekarniku

gwozdzie i banany
Aug 29, 2018, 11:30 AM