

# Smoczkowe

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.63 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%)  | 80 %  | 5   |
| Grain | Carahell             | 0.5 kg (9.1%) | 77 %  | 26  |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Lublin (Lubelski) | 10 g   | 30 min   | 4.2 %      |
| Boil    | Amarillo          | 10 g   | 25 min   | 9.1 %      |
| Boil    | Citra             | 10 g   | 15 min   | 13.6 %     |
| Boil    | Mosaic            | 10 g   | 15 min   | 12 %       |
| Boil    | Mosaic            | 10 g   | 10 min   | 12 %       |
| Boil    | Citra             | 10 g   | 10 min   | 13.6 %     |
| Boil    | Simcoe            | 18 g   | 5 min    | 12.9 %     |
| Boil    | Mosaic            | 14 g   | 5 min    | 12 %       |
| Boil    | Citra             | 14 g   | 0 min    | 13.6 %     |
| Boil    | Amarillo          | 34 g   | 0 min    | 9.1 %      |
| Boil    | Lublin (Lubelski) | 15 g   | 0 min    | 4.2 %      |
| Dry Hop | Centennial        | 50 g   | 3 day(s) | 10.2 %     |
| Dry Hop | Mosaic            | 50 g   | ---      | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g    | Boil    | 10 min |

### Notes

- [14.04.2021] Receptura odtworzona po latach z Dziennika Piwowara z Browamatora.

Z notatnika:

"miejsce i data WROCŁAW, HORBACZEWSKIEGO 65/4 4.10.2014 r."

"jakieś uwagi? Piwo warzone z okazji nadchodzących narodzin małego szkraba Marty. Piwo z założenia ma być lekkie, bardzo mocno aromatyczne od chmieli amerykańskich, w sam raz na początek dla laików."

"piwo rozlane do BUTELEK"

"TEORETYCZNA GORYCZKA ok. 40 iBU"

"no i próbujemy :- ) WSPANIAŁE , DO POWTÓRZENIA !!!

*Apr 14, 2021, 7:01 PM*