

Śnieżny Koczkodan

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **8**
- SRM **4.2**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|------------|-------|-----|
| Grain | Viking Wędzony bukiem | 3 kg (50%) | 82 % | 10 |
| Grain | Grodziski pszeniczny wędzony dębem | 3 kg (50%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 45 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 15 min | 4 % |
| Whirlpool | Lublin (Lubelski) | 20 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Lactobacillus plantarum | Ale | Dry | 10 g | Serowar |
| US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- jak wyjdzie więcej piwa niż na 1 fermentor dodam coś (owoc?)
policzyć całość wody na zacieranie i wysładzanie i dać większość na zacieranie, w stosunku 1:4, 1:4,5, reszta

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

na wyładzanie
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