

Szynkerla

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **22**
- SRM **9.3**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Smoked Malt (cherry)	1 kg (50%)	80 %	10
Grain	Viking Smoked Malt (sweet cherry)	0.5 kg (25%)	80 %	10
Grain	Strzegom Karmel 150	0.25 kg (12.5%)	75 %	150
Grain	Strzegom Bursztynowy	0.1 kg (5%)	70 %	49
Grain	Strzegom Cookie	0.1 kg (5%)	70 %	50
Grain	Rye, Flaked	0.05 kg (2.5%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cascade	5 g	90 min	7.1 %
Boil	Cascade	5 g	40 min	7.1 %
Boil	Cascade	5 g	20 min	7.1 %
Aroma (end of boil)	Cascade	5 g	10 min	7.1 %
Whirlpool	Cascade	30 g	0 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar

Notes

- Uwarzone na konkurs "Kuźnia Piwowarów 2018" - kat. piwo lekkie do 8 st. Blg
Dec 8, 2017, 1:01 PM