

Batadowe Ale

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **40**
- SRM **10.5**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale IREKS	5.9 kg (59.6%)	81 %	3
Grain	Monachijski IREKS	1.8 kg (18.2%)	80 %	16
Grain	Karmelowy 140 EBC IREKS	0.7 kg (7.1%)	80 %	140
Grain	Weyermann - Smoked Malt	0.7 kg (7.1%)	81 %	6
Adjunct	Belgijski cukier kandyzowany	0.35 kg (3.5%)	80 %	0
Adjunct	Płatki jęczmienne	0.45 kg (4.5%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	28 g	60 min	15 %
Boil	Chinook	17 g	15 min	13 %
Boil	Comet	23 g	10 min	8.3 %
Boil	Cascade	23 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Windsor Ale	Ale	Dry	22 g	Danstar
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Extras

Type	Name	Amount	Use for	Time
Flavor	Bataty	1800 g	Mash	60 min
Spice	Cynamon	10 g	Boil	10 min
Spice	Gałka muszkatołowa	5 g	Boil	10 min
Spice	Ziele angielskie	5 g	Boil	10 min
Spice	Przyprawa do piernika	5 g	Boil	10 min
Other	Pożywka do drożdży	5 g	Boil	10 min