

# Batatowe Ale

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- 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                       |     |     |      |         |
|-----------------------|-----|-----|------|---------|
| Danstar - Windsor Ale | Ale | Dry | 22 g | Danstar |
|-----------------------|-----|-----|------|---------|

### 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 |