

bragoick

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **27**
- SRM **19.2**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (44.9%)	80 %	5
Grain	Strzegom Bursztynowy Cookie	0.75 kg (8.4%)	70 %	49
Grain	Caramel/Crystal Malt - 120L	0.15 kg (1.7%)	72 %	236
Liquid Extract	Miód Gryczany (Buckwheat Honey)	4 kg (44.9%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Lublin (Lubelski)	50 g	2 day(s)	4 %
Boil	lunga	35 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
bayanus	Ale	Dry	20 g	nwm

Notes

- na początku 1,5 kg później 2,5 miodu
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