

# Gotlandstricke

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **32**
- SRM **6.7**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	1.5 kg (38.5%)	80 %	5
Grain	Strzegom Pilzneński	1.5 kg (38.5%)	80 %	4
Grain	Abbey Castle	0.3 kg (7.7%)	80 %	45
Liquid Extract	Honey	0.2 kg (5.1%)	75 %	2
Grain	Rye, Flaked	0.4 kg (10.3%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	45 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11.5 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Jałowiec	100 g	Mash	120 min