

Kabelek

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **43.8**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Casle Malting Whisky Nature | 2 kg (33.8%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (33.8%) | 80 % | 5 |
| Grain | Weyermann - Chocolate Rye | 0.18 kg (3%) | 20 % | 600 |
| Grain | Strzegom Czekoladowy 1200 | 0.24 kg (4.1%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.15 kg (2.5%) | 55 % | 1100 |
| Grain | Weyermann - Chocolate Wheat | 0.15 kg (2.5%) | 74 % | 1000 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.9%) | 79 % | 16 |
| Grain | Weyermann - Carafa III | 0.2 kg (3.4%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Dry Hop | East Kent Goldings | 15 g | 7 day(s) | 5.1 % |
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | East Kent Goldings | 15 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 120 ml | --- |
| Safale US-05 | Ale | Slant | 120 ml | --- |

Notes

- Podzielić na 2 fermentory 10l. Zadać inne drożdże. Nachmilić na zimno różnymi chmielami.
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