

# The Road to the Isles - wysłodkowe

- Gravity **12.9 BLG**
- ABV ---
- IBU **27**
- SRM **12.7**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **5.2 liter(s)**
- Total mash volume **7.3 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **5.2 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.75 kg (64.9%)	79 %	10
Grain	Casle Malting Whisky Nature	0.1 kg (3.7%)	85 %	4
Grain	Biscuit Malt	0.125 kg (4.6%)	79 %	45
Grain	Carafa II	0.02 kg (0.7%)	70 %	812
Grain	Rye Malt	0.1 kg (3.7%)	63 %	10
Liquid Extract	ekstrakt słodowy ciemny Bruntal	0.45 kg (16.7%)	90 %	35
Sugar	Milk Sugar (Lactose)	0.15 kg (5.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	15 g	20 min	14.6 %
Aroma (end of boil)	Pacific Gem	30 g	0 min	14.6 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Aroma (end of boil)	Phoenix	15 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale K-97	Ale	Dry	11.5 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Cynamon	5 g	Boil	0 min