

Upierdliwy Ratownik

- Gravity **8.3 BLG**
- ABV ---
- IBU **14**
- SRM **3.5**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **74C**
- Sparge using **29 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (66.7%)	80 %	3
Grain	Monachijski	1 kg (22.2%)	80 %	16
Grain	Viking Pale Ale malt	0.5 kg (11.1%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Dry Hop	Citra	50 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	14 g	Fermentis
WLP677 - Lactobacillus Bacteria	Ale	Liquid	100 ml	White Labs

Notes

- Planowo po wysładzeniu, przed gotowaniem, zakażę lactobacillusem brzeczkę i utrzymam wszystko w wysokiej temperaturze do osiągnięcia około 3,2-3,8 Ph. Później gotowanie z chmielem i na koniec chmielenie na zimno Citrą, dla podbicia aromatu. Upierdliwe.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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