

# #68 DDH Bourbon Barrel Aged Salty Garlic & Cocoa American Black Grodziskie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **20.2**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (85.7%)	80 %	3
Grain	Carafa	0.3 kg (8.6%)	70 %	800
Grain	Caramel/Crystal Malt - 10L	0.2 kg (5.7%)	75 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Amarillo	15 g	10 min	9.5 %
Boil	Amarillo	25 g	0 min	9.5 %
Dry Hop	Summit	50 g	7 day(s)	15 %
Dry Hop	Summit	50 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

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

Type	Name	Amount	Use for	Time
Flavor	Płatki Bourbon	25 g	Secondary	14 day(s)
Flavor	Sól czosnkowa	9 g	Boil	30 min
Flavor	Kakao	20 g	Boil	10 min