

bragoick

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **27**
- SRM **19.2**

Batch size

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

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (44.9%) | 80 % | 5 |
| Grain | Strzegom Bursztynowy Cookie | 0.75 kg (8.4%) | 70 % | 49 |
| Grain | Caramel/Crystal Malt - 120L | 0.15 kg (1.7%) | 72 % | 236 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 4 kg (44.9%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Dry Hop | Lublin (Lubelski) | 50 g | 2 day(s) | 4 % |
| Boil | lunga | 35 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| bayanus | Ale | Dry | 20 g | nwm |

Notes

- na początku 1,5 kg później 2,5 miodu
Oct 11, 2018, 6:14 PM