

Gotlandstricke

- Gravity **15.9 BLG**
- ABV ---
- IBU **11**
- SRM **5.9**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **70 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **77.8C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Viking Malt Wędzony brzoza | 2 kg (33.3%) | 82 % | 10 |
| Grain | Pilzński | 3 kg (50%) | 81 % | 4 |
| Grain | Żytni | 1 kg (16.7%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------|--------|--------|------------|
| First Wort | Magnat | 10 g | 30 min | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Dry | 11 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|----------------|--------|---------|--------|
| Herb | Jałowiec wywar | 30 g | Mash | 60 min |