

Hermsdorf 2.0 (EHTstyle)

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **126**
- SRM **16.1**
- Style **Scottish Heavy 70/-**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **41.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **53.9 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **38.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **41.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------------------|--------------------------|---------------|-------|-----|
| Grain | Maris Otter | 10 kg (64.9%) | 81 % | 6 |
| Grain | Carmel | 3 kg (19.5%) | 75 % | 9 |
| Grain | Fawcett - Peated Malt | 2 kg (13%) | 80 % | 5 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (1.9%) | 71 % | 600 |
| Grain | Jęczmień palony | 0.1 kg (0.6%) | 55 % | 985 |
| ostatnie 15 min zacierania | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Admiral | 100 g | 60 min | 14.3 % |
| Boil | Pilgrim | 50 g | 60 min | 11 % |
| Aroma (end of boil) | Pilgrim | 50 g | 10 min | 11 % |
| Aroma (end of boil) | Target | 100 g | 10 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę | Ale | Liquid | 30 ml | Fermentum Mobile |