

IP N 07/23/XI

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **37**
- SRM **12.6**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **69 C**, Time **30 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **69C**
- Keep mash **15 min** at **75C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	0.5 kg (6.1%)	75 %	150
Grain	Viking Malt Smoked Peat	7.7 kg (93.9%)	81 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	10 g	15 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	15 min	15.5 %
11+9[g]				
Aroma (end of boil)	Mosaic	26 g	5 min	10 %
Aroma (end of boil)	Strata	10 g	5 min	13.6 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %
Aroma (end of boil)	Centennial	20 g	5 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew BE-256	Ale	Dry	11.5 g	Fermentis
Safale K-97	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Burak czerwony	100 g	Mash	30 min
Herb	Hibiskus	1 g	Boil	10 min