

## Kabelek v2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **42.7**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **68 C**, Time **45 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	2.5 kg (45.5%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (36.4%)	80 %	5
Grain	Weyermann - Chocolate Rye	0.2 kg (3.6%)	20 %	600
Grain	Strzegom Czekoladowy 1200	0.25 kg (4.5%)	68 %	1202
Grain	Jęczmień palony	0.15 kg (2.7%)	55 %	1100
Grain	Weyermann - Chocolate Wheat	0.2 kg (3.6%)	74 %	1000
Grain	Weyermann - Carafa III	0.2 kg (3.6%)	70 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	50 min	10 %
Boil	Tradition	20 g	50 min	5.5 %
Boil	Fuggles	30 g	30 min	6.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	120 ml	---
Safale US-05	Ale	Slant	120 ml	---

## Notes

- V1 - kawa espresso
  - V2 - platki moczone w whiskey
  - V3 - laktoza, wanilla, kakao
  - V4 - chilli lub sriracha
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