

# MATOŁEK - HERFSTBOK

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **20**
- SRM **13.3**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Monachijski              | 3.75 kg (51.7%) | 80 %  | 16  |
| Grain | Strzegom Wiedeński       | 1.25 kg (17.2%) | 79 %  | 10  |
| Grain | Pilzneński               | 1.25 kg (17.2%) | 81 %  | 4   |
| Grain | Karmelowy żytni Strzegom | 0.38 kg (5.2%)  | 75 %  | 150 |
| Grain | Cookie                   | 0.38 kg (5.2%)  | 75 %  | 150 |
| Grain | Viking melanoidynowy     | 0.25 kg (3.4%)  | 75 %  | 80  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 32 g   | 70 min | 5.5 %      |
| Boil    | Tradition | 24 g   | 20 min | 5.5 %      |

## Yeasts

| Name              | Type  | Form   | Amount  | Laboratory       |
|-------------------|-------|--------|---------|------------------|
| FM50 Kłosa Kansas | Wheat | Liquid | 1000 ml | Fermentum Mobile |

## Notes

- Przedłużyć zacieranie  
*Feb 29, 2020, 2:46 PM*