

MOCNE

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **25**
- SRM **17.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **40 C**, Time **5 min**
- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **35 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **5 min** at **40C**
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **35 min** at **73C**
- Keep mash **20 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (58.8%) | 80 % | 7 |
| Grain | gryczany | 1.5 kg (17.6%) | --- % | 15 |
| Grain | Strzegom Karmel 300 | 0.5 kg (5.9%) | 70 % | 299 |
| Grain | red ale | 1.5 kg (17.6%) | --- % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | marynka | 30 g | 60 min | 8.8 % |
| Boil | Saaz (Czech Republic) | 15 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------|-----|-------|--------|-----|
| Imperial Ale Yeast M15 | Ale | Slant | 500 ml | --- |
|---------------------------|-----|-------|--------|-----|

Notes

- Zacieranie FullBody wg Coobra.
Krok 1 2500W
Krok 2 1500W
Krok 3 1500W
Krok 4 1500W
Krok 5 1500W
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