

MSBB

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **37**
- SRM **48**

Batch size

- Expected quantity of finished beer **21.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **180 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 **35.1 liter(s)**
- Total mash volume **46.8 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **35.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (42.7%) | 85 % | 7 |
| Grain | Monachijski | 3.5 kg (29.9%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.6 kg (5.1%) | 55 % | 985 |
| Grain | Caraaroma | 0.5 kg (4.3%) | 78 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (4.3%) | 73 % | 120 |
| Grain | Płatki pszeniczne | 0.4 kg (3.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (3.4%) | 85 % | 3 |
| Grain | Barley, Flaked | 0.4 kg (3.4%) | 70 % | 4 |
| Grain | Carafa | 0.4 kg (3.4%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 65 g | 60 min | 8.3 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Liquid | 35 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|-----------|
| Flavor | Maple Syrup | 375 g | Secondary | 21 day(s) |
| Other | Brzeczka | 1800 g | Bottling | --- |
| Other | Gęstwa | 10 g | Bottling | --- |

Notes

- Fermentacja cicha i burzliwa 14-15°C
Nov 22, 2017, 8:42 PM