

Walet - Jopejskie

- Gravity **55.4 BLG**
- ABV **39.1 %**
- IBU **103**
- SRM **14.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **720 min**
- Evaporation rate **18 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (52.6%) | 81 % | 4 |
| Grain | Monachijski | 2.5 kg (26.3%) | 80 % | 16 |
| Grain | Jęczmień wędzony czereśnią strzegom | 1 kg (10.5%) | 80 % | 4 |
| Grain | Jęczmień wędzony jabłonią strzegom | 1 kg (10.5%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 250 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------|------|------|--------|-----------------|
| Mead M05 | Ale | Dry | 10 g | Mangrove Jack's |

Notes

- Chmienie przy użyciu hoospider'a w celu oddzielenie chmielin (whirlpool może być trudno zrobić przy tak gęstej brzeczce)
Dodatek płatków dębowych 50g
Dec 6, 2020, 10:47 AM