

whisky beer

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **26.8**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (71.4%)	80 %	4
Grain	Strzegom Monachijski typ II	0.25 kg (8.9%)	79 %	22
Grain	Strzegom Karmel 600	0.1 kg (3.6%)	68 %	600
Grain	viking malt prażony	0.2 kg (7.1%)	70 %	900
Grain	Słód CHÂTEAU PEATED	0.25 kg (8.9%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	aramis	15 g	60 min	7.1 %
Boil	Amarillo	3 g	30 min	7.8 %
Boil	aramis	5 g	5 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Dry	10 g	Mangrove Jack's

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- wylądanie w 5l wody o temperaturze 75C.

Fermentacja burzliwa 5-7 dni w temperaturze ok.23-25C, fermentacja cicha w temperaturze 16-18C około 2-4 tygodnie, rozlew do butelek. Leżakowanie w temperaturze 10-12C przez około 6-8 tygodni.
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