

bitter

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **47.3**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**
- Temp **100 C**, Time **90 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **15 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Keep mash **90 min** at **100C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (75.9%) | 80 % | 5 |
| Grain | Viking Czekoladowy ciemny | 0.84 kg (12.7%) | 67 % | 900 |
| Grain | Carafa III | 0.4 kg (6.1%) | 70 % | 1034 |
| Grain | Brown Malt (British Chocolate) | 0.35 kg (5.3%) | 70 % | 128 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 90 min | 10 % |
| Aroma (end of boil) | Fuggles | 30 g | 15 min | 4.5 % |
| Aroma (end of boil) | Wai-iti | 30 g | 10 min | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|---------|------------|
| s 05 | Ale | Dry | 11.52 g | --- |

Notes

- CZEKOLADOWY DODAC PO PRZERWIE 62STOPNI

CARAFKA PODOBNI
Feb 24, 2024, 12:04 AM