

## Hermsdorf 2.0 (EHTstyle)

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **126**
- SRM **16.1**
- Style **Scottish Heavy 70/-**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **41.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **53.9 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **38.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **41.2 liter(s)** of wort

### Fermentables

| Type                       | Name                     | Amount        | Yield | EBC |
|----------------------------|--------------------------|---------------|-------|-----|
| Grain                      | Maris Otter              | 10 kg (64.9%) | 81 %  | 6   |
| Grain                      | Carmel                   | 3 kg (19.5%)  | 75 %  | 9   |
| Grain                      | Fawcett - Peated Malt    | 2 kg (13%)    | 80 %  | 5   |
| Grain                      | Fawcett - Pale Chocolate | 0.3 kg (1.9%) | 71 %  | 600 |
| Grain                      | Jęczmień palony          | 0.1 kg (0.6%) | 55 %  | 985 |
| ostatnie 15 min zacierania |                          |               |       |     |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Admiral | 100 g  | 60 min | 14.3 %     |
| Boil                | Pilgrim | 50 g   | 60 min | 11 %       |
| Aroma (end of boil) | Pilgrim | 50 g   | 10 min | 11 %       |
| Aroma (end of boil) | Target  | 100 g  | 10 min | 9 %        |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę | Ale  | Liquid | 30 ml  | Fermentum Mobile |