

LEM | Belgian Whisky Beer (by Homebeer)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **51**
- SRM **31.8**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **56.2 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **0 min** at **79C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Viking Malt Pilsneński | 4 kg (71.4%) | 82 % | 4 |
| Grain | Viking Malt Monachijski Ciemny | 0.5 kg (8.9%) | 78 % | 22 |
| Grain | Fawcett - Peated (Wędzony) | 0.5 kg (8.9%) | 81 % | 5 |
| Grain | Viking Malt Jęczmień palony 1000 | 0.4 kg (7.1%) | 55 % | 985 |
| Grain | Viking Malt Karmelowy 600 | 0.2 kg (3.6%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Ariana | 40 g | 60 min | 9.4 % |
| Boil | Ariana | 10 g | 5 min | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Słody wsypujemy do 15l wody o temperaturze 66oC,
Wysładzanie w 10l wody o temperaturze 75oC.

Fermentacja burzliwa 5-7 dni w temperaturze ok.23-25oC.

Fermentacja cicha w temperaturze 16-18oC około 2-4 tygodnie.

Leżakowanie w temperaturze 10-12oC przez około 6-8 tygodni.

Oct 31, 2020, 10:19 AM