

Skalne Złoto

- Gravity **15.4 BLG**
- ABV ---
- IBU **120**
- SRM **40**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **60.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **32.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **39 liter(s)** of **76C** water or to achieve **60.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (46.3%)	81 %	3.2
Grain	Weyermann - Grodziski	1 kg (9.3%)	80 %	7.1
Grain	Weyermann - Smoked Malt	2 kg (18.5%)	81 %	6
Grain	Casle Malting Whisky Nature	1 kg (9.3%)	85 %	4
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.6%)	68 %	1200
Grain	castle malting kawowy	0.5 kg (4.6%)	--- %	250
Grain	carafa special III	0.5 kg (4.6%)	--- %	1400
Grain	Strzegom Karmel 30	0.3 kg (2.8%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga szyszka	100 g	60 min	10 %
Boil	lunga szyszka	100 g	30 min	10 %
Aroma (end of boil)	lunga szyszka	100 g	15 min	10 %

Aroma (end of boil)	lunga szyszka	100 g	10 min	10 %
Aroma (end of boil)	lunga szyszka	100 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	23 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa Lavazza Qualita Oro	190 g	Secondary	14 day(s)

Notes

- Fermentacja burzliwa trwała tydzień, po tym czasie na 2 tygodnie wsypałem po 95g kawy w ziarnach na fermentor. Do refermentacji użyłem po 90g cukru na fermentor, co dało niskie wysycenie, w kierunku do średniego.

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