

Test

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **35.7**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.1 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **31.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 2.85 kg (32%) | 80 % | 5 |
| Grain | Pilznieński | 2.85 kg (32%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.7 kg (7.9%) | 85 % | 3 |
| Grain | Biscuit Malt | 0.6 kg (6.7%) | 79 % | 45 |
| Grain | Fawcett - Crystal | 0.5 kg (5.6%) | 70 % | 160 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (5.6%) | 71 % | 600 |
| Grain | Weyermann - Chocolate Wheat | 0.5 kg (5.6%) | 74 % | 788 |
| Grain | Jęczmień palony | 0.2 kg (2.2%) | 55 % | 985 |
| Grain | Weyermann - Carafa III Special | 0.2 kg (2.2%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 7.9 % |
| Boil | Columbus/Tomahawk/Zeus | 13 g | 60 min | 14.6 % |

Notes

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

- Carafa III Special i jęczmień dopiero na wygrzew
Jan 15, 2018, 3:34 AM