

# Walet - Jopejskie

- Gravity **55.4 BLG**
- ABV **39.1 %**
- IBU **103**
- SRM **14.7**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **720 min**
- Evaporation rate **18 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

| Type  | Name                                | Amount         | Yield | EBC |
|-------|-------------------------------------|----------------|-------|-----|
| Grain | Pilzneński                          | 5 kg (52.6%)   | 81 %  | 4   |
| Grain | Monachijski                         | 2.5 kg (26.3%) | 80 %  | 16  |
| Grain | Jęczmień wędzony czereśnią strzegom | 1 kg (10.5%)   | 80 %  | 4   |
| Grain | Jęczmień wędzony jabłonią strzegom  | 1 kg (10.5%)   | 80 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 250 g  | 60 min | 10 %       |

## Yeasts

| Name     | Type | Form | Amount | Laboratory      |
|----------|------|------|--------|-----------------|
| Mead M05 | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Notes

- Chmienie przy użyciu hoospider'a w celu oddzielenie chmielin (whirlpool może być trudno zrobić przy tak gęstej brzeczce)  
Dodatek płatków dębowych ..... 50g  
*Dec 6, 2020, 10:47 AM*