

# MATOŁEK - HERFSTBOK

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **20**
- SRM **13.3**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3.75 kg (51.7%)	80 %	16
Grain	Strzegom Wiedeński	1.25 kg (17.2%)	79 %	10
Grain	Pilzneński	1.25 kg (17.2%)	81 %	4
Grain	Karmelowy żytni Strzegom	0.38 kg (5.2%)	75 %	150
Grain	Cookie	0.38 kg (5.2%)	75 %	150
Grain	Viking melanoidynowy	0.25 kg (3.4%)	75 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	32 g	70 min	5.5 %
Boil	Tradition	24 g	20 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	1000 ml	Fermentum Mobile

## Notes

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

- Przedłużyć zacieranie  
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