

#135 Syndrom kłamcy

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.25 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75.6 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **75.6C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński	3.75 kg (94.9%)	80 %	3.5
Grain	Słód wiedeński	0.2 kg (5.1%)	78 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Hallertau Tango DE 2021	35 g	10 min	12.5 %
Dry Hop	Hallertau Tango DE 2021	15 g	3 day(s)	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	Fermentum Mobile