

## #15 / FM52 / FAcHmistrz

---

- Gravity **11.7 BLG**
- ABV ---
- IBU **28**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **0 %**
- Size with trub loss **40 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **75 C**, Time **2 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **2 min** at **75C**
- Sparge using **35 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 8 kg (100%) | 80 %  | 4   |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Hallertau Blanc | 30 g   | 45 min | 8.1 %      |
| Boil    | Hallertau Blanc | 20 g   | 25 min | 8.1 %      |
| Boil    | Perle           | 15 g   | 25 min | 7 %        |
| Boil    | Cascade         | 15 g   | 5 min  | 6 %        |

### Yeasts

| Name                 | Type  | Form   | Amount | Laboratory       |
|----------------------|-------|--------|--------|------------------|
| Danstar - Nottingham | Ale   | Dry    | 11 g   | Danstar          |
| FM20 Białe Walonki   | Wheat | Liquid | 100 ml | Fermentum Mobile |