

## #179 Chcę to zapamiętać

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **4.2**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **20.6 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **3 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **3 min** at **77C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Pale Ale 5.5-7.5 EBC	4 kg (100%)	80 %	6.5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL 2022 szyszka	15 g	30 min	7.4 %
Aroma (end of boil)	Cascade PL 2022 szyszka	35 g	10 min	7.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP653 - Brettanomyces Lambicus	Ale	Liquid	35 ml	White Labs