

#186 Ważka, ważka, ważka

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **4.5**
- Style **Munich Helles**

Batch size

- Expected quantity of finished beer **21.8 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **10 min**
- Temp **69 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **10 min** at **64C**
- Keep mash **50 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|-----------------|-------|-----|
| Grain | Viking Malt pilzneński | 3.25 kg (70.7%) | 80 % | 4 |
| Grain | Viking Malt monachijski | 0.75 kg (16.3%) | 80 % | 16 |
| Grain | Viking Malt wiedeński | 0.45 kg (9.8%) | 79 % | 10 |
| Grain | Carapils | 0.15 kg (3.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh 2022 | 50 g | 60 min | 3.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|-------|--------|------------------|
| FM704 Lutra Kveik | Ale | Slant | 50 ml | Fermentum Mobile |