

## #211 Litewskie wielozbożowe

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4.2**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **18.4 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **21.1 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 **78 C**, Time **1 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 **1 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	VM pilzneński	1 kg (25%)	80 %	3.9
Grain	VM pszeniczny	1 kg (25%)	83 %	4.5
Grain	VM owsiany	1 kg (25%)	61 %	5.5
Grain	VM żytni	1 kg (25%)	85 %	9

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski PL 2022	50 g	60 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM601 Senalio mieles	Ale	Liquid	40 ml	Fermentum Mobile