

## Bahan

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **7.6**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **10 %**
- Size with trub loss **37.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **30.4 liter(s)** of **76C** water or to achieve **44.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Sahti	2 kg (27.6%)	82 %	4.4
Grain	Żytni	1 kg (13.8%)	85 %	8
Grain	Strzegom Pilzneński	2 kg (27.6%)	80 %	4
Grain	Strzegom Golden Ale	1 kg (13.8%)	80 %	10
Grain	Special X	0.25 kg (3.4%)	75 %	350
Grain	Strzegom Pale Ale	1 kg (13.8%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	20 g	50 min	15 %
Boil	Jarrylo	10 g	30 min	15 %
Boil	Jarrylo	10 g	10 min	15 %
Boil	Chinook	25 g	0 min	13 %
Boil	Jarrylo	25 g	0 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	500 ml	FM