

# Bękart

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **101**
- SRM **10**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	0.39 kg (10.5%)	80 %	6
Grain	Weyermann - Carapils	0.32 kg (8.6%)	78 %	4
Grain	Pszeniczny	0.71 kg (19.1%)	85 %	4
Grain	Pilzneński	1.43 kg (38.5%)	81 %	4
Grain	Abbey Malt Weyermann	0.31 kg (8.4%)	75 %	45
Grain	Jęczmień palony	0.05 kg (1.3%)	55 %	985
Grain	Płatki owsiane	0.5 kg (13.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Motueka	30 g	40 min	7 %
Boil	Cascade	9 g	20 min	6 %
Boil	Equinox	3 g	20 min	13.1 %
Boil	WAI-ITI	3 g	20 min	4.1 %
Boil	Ahtanum	6 g	20 min	5 %