

Eksperyment #1

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **17**
- SRM **9.6**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **9.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **6.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **70 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **9.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	0.6 kg (42%)	81 %	6
Grain	Strzegom Pilzneński	0.3 kg (21%)	80 %	4
Grain	Strzegom Wiedeński	0.08 kg (5.6%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.2 kg (14%)	75 %	30
Grain	Strzegom Karmel 300	0.1 kg (7%)	70 %	299
Grain	Płatki owsiane	0.15 kg (10.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	10 g	30 min	5.5 %
Aroma (end of boil)	Tradition	7 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Voss Kveik	Ale	Dry	6 g	---