

# Kundel

- Gravity **10 BLG**
- ABV ---
- IBU **29**
- SRM **4**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **58 C**, Time **30 min**
- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **20 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **64.4C**
- Add grains
- Keep mash **30 min** at **58C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **80C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (51.9%)	80 %	4
Grain	Weyermann - Pale Ale Malt	1.3 kg (33.8%)	85 %	7
Grain	Pszeniczny	0.55 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	40 min	11.6 %
Boil	Sybilla	30 g	10 min	3.5 %
Aroma (end of boil)	Sybilla	50 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	6 g	Boil	10 min