

# Łabałbał

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **3.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking	4.8 kg (82.8%)	80 %	5
Grain	Płatki pszeniczne	1 kg (17.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	0.3 g	60 min	13.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus	Ale	Culture	3.5 g	Serowarownia
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek-wapnia	5 g	Boil	60 min
Water Agent	Węglan-wapnia	5 g	Boil	60 min
Fining	Mech irlandzki	5 g	Boil	20 min
Other	Cynk tabletki	0.2 g	Boil	60 min
Flavor	Rabarbar	3000 g	Secondary	7 day(s)

## Notes

- Woda z Biedry 1:  
HCO - 220  
SO - 36  
Cl - 3  
Ca - 41  
Mg - 24  
Na - 9  
K - 2  
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