

# lekki kwach

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **5**
- SRM **3.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.4 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (40.8%)    | 80 %  | 5   |
| Grain | Pszeniczny           | 0.7 kg (28.6%)  | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.75 kg (30.6%) | 85 %  | 3   |

## Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Whirlpool | Cascade PL | 20 g   | 15 min | 5.2 %      |

## Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Slant | 200 ml | Fermentum Mobile |

## Notes

- Po burzliwej (po 7 dniach) - 1,7 kg pulpy z mango  
Do rozlewy 2ml kwasu mlekowego (80%) na 1l piwa  
May 18, 2020, 1:11 PM