

# lekki souer ??

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **4**
- SRM **4**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- 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 **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **8.5 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	2 kg (66.7%)	80 %	5
Grain	Pszeniczny	0.5 kg (16.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (16.7%)	85 %	3

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile

## Notes

- Dodać 3 litry soku owocowego na cichą  
*Apr 8, 2019, 1:04 PM*