

# NemPAIm bzik

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **5.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - 6 Row Brewers Malt	2.5 kg (50%)	78 %	4
Grain	Briess - 2 Row Carapils Malt	0.2 kg (4%)	75 %	3
Grain	Weyermann pszeniczny jasny	0.2 kg (4%)	80 %	6
Grain	Abbey Castle	0.3 kg (6%)	80 %	45
Grain	Oats, Flaked	0.3 kg (6%)	80 %	2
Liquid Extract	sok z bzu	1.5 kg (30%)	100 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Dry Hop	Cascade	50 g	4 day(s)	5.8 %
Aroma (end of boil)	East Kent Goldings	15 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

FM27 Artefakty Trapistów	Ale	Slant	300 ml	Fermentum Mobile
-----------------------------	-----	-------	--------	------------------