

## No.8

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- Gravity **10.6 BLG**
- ABV ---
- IBU **120**
- SRM **7**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

### Steps

- Temp **69 C**, Time **120 min**

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **69C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Pale Ale	4 kg (84.2%)	70 %	6
Grain	Chit Malt	0.25 kg (5.3%)	50 %	2
Grain	Caramel Hell	0.5 kg (10.5%)	70 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Admiral	50 g	120 min	14.3 %
Boil	Marynka	50 g	60 min	10 %
Boil	lunga	50 g	40 min	11 %
Boil	lunga	50 g	10 min	11 %
Dry Hop	Sybilla	50 g	14 day(s)	3.5 %

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min
Other	cukier	500 g	Boil	45 min