

# Pryma Sort

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **12.8**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC  |
|-------|---------------------|----------------|-------|------|
| Grain | Viking Pilsner malt | 0.8 kg (12.7%) | 82 %  | 4    |
| Grain | Viking Wheat Malt   | 2.4 kg (38.1%) | 83 %  | 5    |
| Grain | Viking Vienna Malt  | 3 kg (47.6%)   | 79 %  | 7    |
| Grain | Viking Barwiący     | 0.1 kg (1.6%)  | 65 %  | 1400 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 20 g   | 60 min | 7.5 %      |
| Boil                | Oktawia | 30 g   | 60 min | 4 %        |
| Boil                | Oktawia | 10 g   | 30 min | 4 %        |
| Aroma (end of boil) | Oktawia | 7 g    | 10 min | 4 %        |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| T-58 | Ale  | Slant | 400 ml | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|      |          |      |      |       |
|------|----------|------|------|-------|
| Herb | Rumianek | 50 g | Boil | 0 min |
|------|----------|------|------|-------|