

# Single

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU ---
- SRM **5.1**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **2 %**
- Size with trub loss **30.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **38.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **63 C**, Time **90 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **38.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (83.3%)	80 %	4
Grain	Casle Malting Whisky Nature	2 kg (16.7%)	85 %	4