

## # 120 budowlane

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **39**
- SRM **5.4**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	3.5 kg (82.4%)	82 %	3
Grain	Strzegom Karmel 150	0.25 kg (5.9%)	75 %	150
Grain	Malteurop Wheat	0.3 kg (7.1%)	86.8 %	5
Grain	Weyermann - Carapils	0.2 kg (4.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12.5 %
Whirlpool	lunga	35 g	30 min	10.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Lutra (OYL-071)	Ale	Slant	200 ml	Omega Yeast