

karpssen2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **40 C**, Time **10 min**
- Temp **42 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **10 min** at **42C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (70%)	85 %	4
Grain	Pilzneński	1 kg (20%)	81 %	4
Grain	Strzegom Karmel 30	0.5 kg (10%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	50 min	4 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Wheat	Dry	11.5 g	---

Notes

- franekca.pl/tl

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