Münchhausen

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **19**
- SRM **16.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg *(80.2%)*	80 %	7
Grain	Jęczmień palony	0.24 kg *(6.4%)*	55 %	985
Grain	Pszeniczny	0.5 kg *(13.4%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	35 g	60 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	cydr	5000 g	Secondary	14 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.