lekki kwach

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **5**
- SRM **3.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg *(40.8%)*	80 %	5
Grain	Pszeniczny	0.7 kg *(28.6%)*	85 %	4
Grain	Płatki owsiane	0.75 kg *(30.6%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade PL	20 g	15 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	200 ml	Fermentum Mobile

Notes

- Po burzliwej (po 7 dniach) - 1,7 kg pulpy z mango
  Do rozlewy 2ml kwasy mlekowego (80%) na 1l piwa
  May 18, 2020, 1:11 PM

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