

#119 Bogusiowe (E.d.L.I vol. 2)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **13**
- SRM **3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **27.4 liter(s)**
- Trub loss **7 %**
- Size with trub loss **31 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Low Colour Fawcett Malsters	5 kg (90.9%)	83 %	3.5
Grain	Słód owsiany Viking Malt	0.5 kg (9.1%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra USA 2019 granulat	10 g	30 min	13.1 %
Aroma (end of boil)	Citra USA 2019 granulat	10 g	10 min	13.1 %
Dry Hop	Citra USA 2019 granulat	30 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP653 - Brettanomyces Lambicus	Ale	Liquid	35 ml	White Labs