

## Bla bla bla

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **12.6**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale             | 5 kg (94.3%)  | 79 %  | 6   |
| Grain | Strzegom<br>Czekoladowy jasny | 0.3 kg (5.7%) | 68 %  | 400 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Iunga   | 20 g   | 60 min | 11 %       |
| Boil    | Oktawia | 20 g   | 15 min | 7.1 %      |
| Boil    | Oktawia | 25 g   | 0 min  | 7.1 %      |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 4 g    | Boil    | 10 min |