

## malt øl

- Gravity **16.1 BLG**
- ABV ---
- IBU **32**
- SRM **12.2**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 2 kg (55.6%)   | 79 %  | 16  |
| Grain | Strzegom Pszeniczny        | 0.5 kg (13.9%) | 81 %  | 6   |
| Grain | Biscuit Malt               | 0.5 kg (13.9%) | 79 %  | 45  |
| Grain | Abbey Castle               | 0.5 kg (13.9%) | 80 %  | 45  |
| Grain | Strzegom wędzony jabłoń    | 0.1 kg (2.8%)  | 80 %  | 10  |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Puławski | 20 g   | 60 min   | 8.9 %      |
| Dry Hop | Puławski | 20 g   | 7 day(s) | 8.9 %      |
| Dry Hop | Puławski | 10 g   | 3 day(s) | 8.9 %      |

### Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss Kveik | Ale  | Liquid | 100 ml | Fermentum Mobile |