Odkurzacz Momo

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **40**
- SRM **16.7**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17 liter(s)**

Steps

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

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.7 kg *(71.3%)*	79 %	16
Grain	Soufflet - Pale Ale	1 kg *(26.4%)*	80 %	6
Grain	Carafa III	0.085 kg *(2.2%)*	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	24 g	30 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---