Test1

- Gravity **16 BLG**
- ABV **---**
- IBU **38**
- SRM **12.8**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.6 kg *(27.1%)*	79 %	6
Grain	Pilzneński	2.55 kg *(43.2%)*	81 %	4
Grain	Monachijski	1.4 kg *(23.7%)*	80 %	16
Grain	Strzegom Karmel 150	0.35 kg *(5.9%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Citra	30 g	15 min	12 %
Boil	Citra	20 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Nottingham Ale Yeast	Ale	Dry	11 g	---

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