

# Kirasowe

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **58**
- SRM **5.6**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **30 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **30 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount      | Yield | EBC |
|-------|--------------------|-------------|-------|-----|
| Grain | Strzegom Wiedeński | 5 kg (100%) | 79 %  | 10  |

## Hops

| Use for | Name      | Amount | Time     | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil    | ahhhrroma | 20 g   | 60 min   | 16.7 %     |
| Boil    | ahhhrroma | 20 g   | 25 min   | 16.7 %     |
| Boil    | ahhhrroma | 8 g    | 5 min    | 16.7 %     |
| Dry Hop | zappa     | 50 g   | 4 day(s) | 4.4 %      |

## Yeasts

| Name                      | Type | Form | Amount | Laboratory |
|---------------------------|------|------|--------|------------|
| Belgian Trapist Ale Yeast | Ale  | Dry  | 10 g   | Gozdawa    |