

NEW ALT BIER

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **11.6**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **56 C**, Time **1 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **1 min** at **56C**
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (53%)	80 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (15.2%)	80 %	20
Grain	Strzegom Monachijski typ I	1 kg (15.2%)	79 %	16
Grain	Carahell	0.5 kg (7.6%)	77 %	26
Grain	Carafa I Special	0.1 kg (1.5%)	70 %	900
Grain	Żytni	0.5 kg (7.6%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	SyBILLA	45 g	60 min	6.2 %
Boil	Lublin (Lubelski)	30 g	45 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Ale	Liquid	40 ml	---