

#15 / FM52 / FAcHmistrz

- Gravity **11.7 BLG**
- ABV ---
- IBU **28**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **0 %**
- Size with trub loss **40 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **75 C**, Time **2 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **2 min** at **75C**
- Sparge using **35 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 8 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 30 g | 45 min | 8.1 % |
| Boil | Hallertau Blanc | 20 g | 25 min | 8.1 % |
| Boil | Perle | 15 g | 25 min | 7 % |
| Boil | Cascade | 15 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|--------|------------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |
| FM20 Białe Walonki | Wheat | Liquid | 100 ml | Fermentum Mobile |