

## #189 Papierowy księżyc z nieba spadł

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **3.5**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **31.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **35.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **38.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **38.1 liter(s)** of wort

### Fermentables

| Type  | Name                                     | Amount       | Yield | EBC |
|-------|--|--------------|-------|-----|
| Grain | Pale Ale Maris Otter Extra 3-4 EBC Crisp | 4 kg (60.6%) | 80 %  | 3.5 |
| Grain | Owsiany Viking Malt                      | 1 kg (15.2%) | 61 %  | 5.5 |
| Grain | Pszeniczny Steinbach                     | 1 kg (15.2%) | 85 %  | 4   |
| Grain | Carabody Viking Malt                     | 0.2 kg (3%)  | 72 %  | 6   |
| Grain | Dekstrynowy Viking Malt                  | 0.2 kg (3%)  | 72 %  | 13  |
| Grain | Żytni Viking Malt                        | 0.2 kg (3%)  | 85 %  | 9   |

### Hops

| Use for             | Name             | Amount | Time     | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil                | Nectaron NZ 2022 | 15 g   | 60 min   | 9.9 %      |
| Aroma (end of boil) | Nectaron NZ 2022 | 35 g   | 10 min   | 9.9 %      |
| Dry Hop             | Nectaron NZ 2022 | 100 g  | 7 day(s) | 9.9 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|  |     |     |      |           |
|--|-----|-----|------|-----------|
| Lallemand LalBrew<br>New England<br>American East<br>Coast Ale Yeast | Ale | Dry | 22 g | Lallemand |
|--|-----|-----|------|-----------|