

# Agrestowe Ale 2

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **23**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.9 kg (39.1%)	80 %	5
Grain	Słód pszeniczny Bestmalz	0.6 kg (26.1%)	82 %	5
Grain	Pilzneński	0.4 kg (17.4%)	81 %	4
Grain	Strzegom Wiedeński	0.4 kg (17.4%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Talus	30 g	13 min	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Omega Yeast OYL-090 Espe Kveik	Ale	Liquid	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Agrest	1300 g	Secondary	7 day(s)