

# AleMastne

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **12.7**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **35.2 liter(s)**
- Total mash volume **44.7 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **35.2 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 5.5 kg (57.8%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I  | 1 kg (10.5%)   | 79 %  | 16  |
| Grain | Strzegom Karmel 300         | 0.25 kg (2.6%) | 70 %  | 299 |
| Grain | Pszeniczny                  | 1 kg (10.5%)   | 85 %  | 4   |
| Grain | Strzegom Monachijski typ II | 1 kg (10.5%)   | 79 %  | 22  |
| Grain | Strzegom Karmel 150         | 0.73 kg (7.7%) | 75 %  | 150 |
| Grain | Jęczmień palony             | 0.04 kg (0.4%) | 55 %  | 985 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 30 g   | 60 min | 8 %        |
| Boil    | Lublin (Lubelski) | 50 g   | 15 min | 6 %        |

## Yeasts

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

|                          |     |       |         |                  |
|--------------------------|-----|-------|---------|------------------|
| FM11 Wichrowe<br>Wzgórza | Ale | Slant | 2000 ml | Fermentum Mobile |
| us-05                    | Ale | Dry   | 11.5 g  | ---              |

## Notes

- 20l - fm11  
12l - us-05  
*Nov 8, 2020, 11:45 PM*