

# Beka

- Gravity **14.7 BLG**
- ABV ---
- IBU **36**
- SRM **12.3**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale          | 1.5 kg (60%) | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (20%) | 79 %  | 16  |
| Grain | Strzegom Karmel 150        | 0.2 kg (8%)  | 75 %  | 150 |
| Grain | Strzegom Bursztynowy       | 0.3 kg (12%) | 70 %  | 49  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 8 g    | 50 min | 13.5 %     |
| Boil    | Admiral | 8 g    | 10 min | 14.3 %     |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale  | Dry  | 5 g    | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |       |         |          |
|--------|----------------|-------|---------|----------|
| Spice  | wanillia       | 1 g   | Boil    | 2 min    |
| Flavor | jim beam honey | 100 g | Primary | 7 day(s) |