

# Bękart

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **101**
- SRM **10**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 0.39 kg (10.5%) | 80 %  | 6   |
| Grain | Weyermann - Carapils       | 0.32 kg (8.6%)  | 78 %  | 4   |
| Grain | Pszeniczny                 | 0.71 kg (19.1%) | 85 %  | 4   |
| Grain | Pilzneński                 | 1.43 kg (38.5%) | 81 %  | 4   |
| Grain | Abbey Malt Weyermann       | 0.31 kg (8.4%)  | 75 %  | 45  |
| Grain | Jęczmień palony            | 0.05 kg (1.3%)  | 55 %  | 985 |
| Grain | Płatki owsiane             | 0.5 kg (13.5%)  | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 40 g   | 60 min | 10 %       |
| Boil    | Motueka | 30 g   | 40 min | 7 %        |
| Boil    | Cascade | 9 g    | 20 min | 6 %        |
| Boil    | Equinox | 3 g    | 20 min | 13.1 %     |
| Boil    | WAI-ITI | 3 g    | 20 min | 4.1 %      |
| Boil    | Ahtanum | 6 g    | 20 min | 5 %        |