

## Bez lipy

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **63**
- SRM **9.3**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	5 kg (76.9%)	79 %	4
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16
Grain	Strzegom Karmel 150	0.5 kg (7.7%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	25 g	30 min	11 %
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	25 g	30 min	10 %
Boil	Lublin (Lubelski)	50 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit opata	Ale	Slant	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
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Spice	ziona z dzialki	100 g	Boil	30 min
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