

## Bezalk

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **7**
- SRM **5.3**

### Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

### Steps

- Temp **70 C**, Time **30 min**

### Mash step by step

- Heat up **42 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **30 min** at **70C**
- Sparge using **73.2 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (35.7%)	80 %	4
Grain	Strzegom Monachijski typ II	3 kg (21.4%)	79 %	12
Grain	Pszenica niesłodowana	2.5 kg (17.9%)	75 %	3
Grain	Jęczmień niesłodowany	2.5 kg (17.9%)	75 %	2
Grain	Weyermann - Carawheat	1 kg (7.1%)	68 %	97

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	100 g	---	15 %
Dry Hop	WAI-ITI	100 g	3 day(s)	4.1 %
Boil	Galaxy	20 g	30 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	20 ml	Fermentum Mobile