

# codzienne

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **20.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (96.8%)	80 %	5
Grain	Weyermann - Carapils	0.1 kg (3.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	15 min	12 %
Boil	Amarillo	50 g	3 min	9.5 %