

## Eksperyment #2

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- Gravity **13.3 BLG**
- ABV ---
- IBU **56**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **70 C**, Time **15 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **70C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt     | 2.5 kg (43.5%) | 80 %  | 5   |
| Grain | Viking Pilsner malt      | 2.5 kg (43.5%) | 82 %  | 4   |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (8.7%)  | 82 %  | 5   |
| Grain | Bestmalz Carmel Pils     | 0.25 kg (4.3%) | 75 %  | 5   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Oktawia  | 50 g   | 60 min   | 7.8 %      |
| Boil                | Sybilla  | 30 g   | 20 min   | 6 %        |
| Boil                | Puławski | 25 g   | 10 min   | 6 %        |
| Aroma (end of boil) | Lomik    | 20 g   | 5 min    | 4.6 %      |
| Whirlpool           | Puławski | 25 g   | 60 min   | 6 %        |
| Whirlpool           | Sybilla  | 25 g   | 60 min   | 6 %        |
| Dry Hop             | Lomik    | 30 g   | 5 day(s) | 4.6 %      |
| Dry Hop             | Sybilla  | 45 g   | 5 day(s) | 6 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g    | Boil    | 10 min |