

# Gleba

- Gravity **12.8 BLG**
- ABV ---
- IBU **14**
- SRM **19**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **73C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (64.4%)	79 %	6
Grain	Karmelowy Czerwony	0.4 kg (8.6%)	75 %	59
Grain	Strzegom Czekoladowy 1200	0.1 kg (2.1%)	68 %	1202
Grain	Strzegom Wiedeński	0.5 kg (10.7%)	79 %	10
Grain	Carahell	0.36 kg (7.7%)	77 %	26
Grain	Pszeniczny	0.3 kg (6.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	6 %
Aroma (end of boil)	archer	20 g	0 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Whitbread Ale	Ale	Liquid	125 ml	Wyeast Labs