

# Krik

- Gravity **16.8 BLG**
- ABV ---
- IBU **38**
- SRM **5.1**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **43.7 liter(s)**
- Total mash volume **56.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **43.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10.08 kg (75.9%)	81 %	4
Grain	Strzegom Monachijski typ I	1.6 kg (12%)	79 %	16
Grain	Płatki owsiane	0.8 kg (6%)	60 %	3
Sugar	Cukier kandyzowany	0.8 kg (6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	48 g	60 min	13 %
Boil	Marynka	32 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	18.4 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Wiśnie	3200 g	Secondary	15 day(s)