

# Niemieckie Ale v.1 - Schmetterling

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsneński - Viking Malt	4.5 kg (92.8%)	82 %	4
Grain	Wiedeński - Viking Malt	0.25 kg (5.2%)	79 %	7
Grain	Monachijski II - Viking Malt	0.1 kg (2.1%)	78 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	30 g	60 min	7.5 %
Boil	Magnat	5 g	30 min	10.5 %
Boil	Hallertauer Tradition	10 g	10 min	3.8 %
Boil	Mandarina Bavaria	30 g	10 min	7.5 %
Aroma (end of boil)	Hallertauer Tradition	30 g	15 min	3.8 %
Dry Hop	Mandarina Bavaria	40 g	3 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka cytrynowa kandyzowana	100 g	Boil	15 min