

No6

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **10**
- SRM **17.6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **70 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **45 min** at **70C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (53.6%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (17.9%)	79 %	16
Grain	Weyermann - Melanoiden Malt	0.5 kg (8.9%)	81 %	70
Grain	Weyermann - Carared	0.5 kg (8.9%)	75 %	45
Grain	Caramel/Crystal Malt - 10L	0.5 kg (8.9%)	75 %	130
Grain	Weyermann - Chocolate Wheat	0.1 kg (1.8%)	74 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Callista	50 g	20 min	3.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Slant	150 ml	Safale

Notes

- Chocolate - 5 minut przed końcem gotowania
Apr 23, 2020, 10:00 PM