

## Nowe

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **4.2**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **80C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Grain	Carahell	0.5 kg (9.1%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	25 g	45 min	8.3 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	15 min	4.5 %
Aroma (end of boil)	Comet	25 g	8 min	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale