

## Robocze 05

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- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU ---
- SRM **13.7**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

### Steps

- Temp **20 C**, Time **62 min**
- Temp **70 C**, Time **70 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **20C**
- Add grains
- Keep mash **62 min** at **20C**
- Keep mash **70 min** at **70C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale, Viking Malt	5 kg (42.4%)	80 %	6
Liquid Extract	Ekstrakt słodowy jasny, Bruntal	1.6 kg (13.6%)	90 %	40
Grain	Płatki owsiane	1 kg (8.5%)	85 %	3
Grain	Karmelowy 50 EBC, Castle Malting	1 kg (8.5%)	85 %	50
Grain	Pszeniczny jasny, Castle Malting	0.5 kg (4.2%)	85 %	4
Grain	Bursztynowy prażony, Castle Malting	1 kg (8.5%)	80 %	---
Liquid Extract	Ekstrakt słodowy Pale Ale, Bruntal	1.7 kg (14.4%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Chinook	23.8 g	50 min	11.6 %
Mash	Chinook	23.8 g	5 min	11.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	---
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### Extras

Type	Name	Amount	Use for	Time
Other	Sok wiśniowy	3000 g	Secondary	14 day(s)
Other	Kwas mlekowy	50 g	Bottling	---
Spice	Sól himalajska	15 g	Bottling	---