

#189 Papierowy księżyc z nieba spadł

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **3.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **31.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **35.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **38.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **38.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Maris Otter Extra 3-4 EBC Crisp	4 kg (60.6%)	80 %	3.5
Grain	Owsiany Viking Malt	1 kg (15.2%)	61 %	5.5
Grain	Pszeniczny Steinbach	1 kg (15.2%)	85 %	4
Grain	Carabody Viking Malt	0.2 kg (3%)	72 %	6
Grain	Dekstrynowy Viking Malt	0.2 kg (3%)	72 %	13
Grain	Żytni Viking Malt	0.2 kg (3%)	85 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron NZ 2022	15 g	60 min	9.9 %
Aroma (end of boil)	Nectaron NZ 2022	35 g	10 min	9.9 %
Dry Hop	Nectaron NZ 2022	100 g	7 day(s)	9.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand LalBrew New England American East Coast Ale Yeast	Ale	Dry	22 g	Lallemand
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