

## #203

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **3.4**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **13.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pale Ale Maris Otter Extra Crisp | 3.33 kg (100%) | 80 %  | 3.5 |

### Hops

| Use for             | Name                  | Amount | Time     | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil                | lunga PL 2022 szyszka | 10 g   | 60 min   | 11.5 %     |
| Aroma (end of boil) | Nectaron NZ 2022      | 10 g   | 10 min   | 9.9 %      |
| Dry Hop             | Nectaron NZ 2022      | 40 g   | 7 day(s) | 9.9 %      |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|---|------|-------|--------|------------|
| White Labs WLP644 Saccharomyces brux-like Trois | Ale  | Slant | 50 ml  | White Labs |