

# AleMastne

- Gravity **13.1 BLG**
- ABV ---
- IBU **25**
- SRM **12.7**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **35.2 liter(s)**
- Total mash volume **44.7 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **35.2 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (57.8%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (10.5%)	79 %	16
Grain	Strzegom Karmel 300	0.25 kg (2.6%)	70 %	299
Grain	Pszeniczny	1 kg (10.5%)	85 %	4
Grain	Strzegom Monachijski typ II	1 kg (10.5%)	79 %	22
Grain	Strzegom Karmel 150	0.73 kg (7.7%)	75 %	150
Grain	Jęczmień palony	0.04 kg (0.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Boil	Lublin (Lubelski)	50 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM11 Wichrowe Wzgórza	Ale	Slant	2000 ml	Fermentum Mobile
us-05	Ale	Dry	11.5 g	---