

AleMastne

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- 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 | 15 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------|-----|-------|---------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Slant | 2000 ml | Fermentum Mobile |
| us-05 | Ale | Dry | 11.5 g | --- |

Notes

- 20l - fm11
12l - us-05
Nov 8, 2020, 11:45 PM