

Beka

- Gravity **14.7 BLG**
- ABV ---
- IBU **36**
- SRM **12.3**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (60%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (20%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (8%)	75 %	150
Grain	Strzegom Bursztynowy	0.3 kg (12%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	8 g	50 min	13.5 %
Boil	Admiral	8 g	10 min	14.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	5 g	---

Extras

Type	Name	Amount	Use for	Time
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Spice	wanillia	1 g	Boil	2 min
Flavor	jim beam honey	100 g	Primary	7 day(s)