

## Bezalk

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- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU ---
- SRM **3.8**

### Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

### Steps

- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **40.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **30 min** at **72C**
- Sparge using **99.5 liter(s)** of **76C** water or to achieve **126.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (37.9%)	80 %	4
Grain	Strzegom Monachijski typ I	8 kg (55.2%)	79 %	12
Grain	Weyermann - Carawheat	0 kg	77 %	140
Adjunct	Pszenica niesłodowana	1 kg (6.9%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	50 g	1 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	50 ml	FM