

## Codzienne v2

---

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **31**
- SRM **3.3**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (88.9%)	81 %	5
Grain	Weyermann - Carapils	0.5 kg (11.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	30 min	12 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	5 min	4 %
Whirlpool	Saaz (Czech Republic)	30 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	---