

Eksperyment #2

- Gravity **13.3 BLG**
- ABV ---
- IBU **56**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **70 C**, Time **15 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **70C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (43.5%)	80 %	5
Grain	Viking Pilsner malt	2.5 kg (43.5%)	82 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (8.7%)	82 %	5
Grain	Bestmalz Carmel Pils	0.25 kg (4.3%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	60 min	7.8 %
Boil	Sybilla	30 g	20 min	6 %
Boil	Puławski	25 g	10 min	6 %
Aroma (end of boil)	Lomik	20 g	5 min	4.6 %
Whirlpool	Puławski	25 g	60 min	6 %
Whirlpool	Sybilla	25 g	60 min	6 %
Dry Hop	Lomik	30 g	5 day(s)	4.6 %
Dry Hop	Sybilla	45 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min