

## First KEG

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- Gravity **13.2 BLG**
- ABV ---
- IBU **48**
- SRM **9**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (36.4%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (9.1%)	75 %	90

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Marynka	10 g	45 min	10 %
Boil	Lublin (Lubelski)	10 g	45 min	4 %
Boil	Marynka	10 g	30 min	10 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Boil	Marynka	10 g	10 min	10 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min