

# Kakofonix

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **48**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	10.5 %
Aroma (end of boil)	Lublin (Lubelski)	60 g	15 min	4 %
Aroma (end of boil)	lunga	20 g	5 min	11 %
Dry Hop	lunga	20 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	---