

MiszMasz

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **4**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **27.3 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.6 kg (6.6%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (5.5%) | 83 % | 5 |
| Grain | Pilsner | 8 kg (87.9%) | 75 % | 4.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Cascade | 25 g | 70 min | 6 % |
| Boil | Cascade | 35 g | 15 min | 6 % |
| Aroma (end of boil) | Mosaic | 25 g | 5 min | 10 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 10 % |

Yeasts

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