

# Mocarz

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **19**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **32.2 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilznerski premium weyermann	9 kg (88.2%)	80.5 %	4
Grain	Bestmalz Carmel Pils	0.2 kg (2%)	75 %	5
Sugar	cukier	1 kg (9.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	60 min	8.7 %
Boil	Hallertau Tradition	30 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	10 g	Mangrove Jack's
Safale W-34/70 lager	Lager	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Other	cukier	1000 g	Boil	60 min
-------	--------	--------	------	--------