

Mongo kwas

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **5.5**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **11.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.3 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **6 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **6 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 1.8 kg (83.3%) | 80.5 % | 6 |
| Grain | Abbey Malt Weyermann | 0.16 kg (7.4%) | 75 % | 45 |
| Grain | Słód pszeniczny Bestmalz | 0.2 kg (9.3%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 8 g | 30 min | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Mrożone maliny | 900 g | Secondary | 5 day(s) |