

# Nocek

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **24.6**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4 kg (66.7%)	79 %	22
Grain	Strzegom Czekoladowy jasny	1 kg (16.7%)	68 %	400
Grain	Viking Pale Ale malt	1 kg (16.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	4.4 %
Aroma (end of boil)	perle	20 g	20 min	4.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
B4 English Ale	Ale	Dry	10 g	bulldog