

Obolon test

- Gravity **14.4 BLG**
- ABV ---
- IBU **76**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 5 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------------|--------|--------|------------|
| Boil | Ogórdkowy szyszka mrożona | 50 g | 60 min | 6 % |
| Boil | Ogórdkowy szyszka mrożona | 100 g | 20 min | 6 % |
| Boil | Ogórdkowy szyszka mrożona | 100 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | kwas mlekowy | 3 g | Mash | --- |
| Fining | mech | 4 g | Boil | 10 min |