

## Pryma Sort

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **12.8**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	0.8 kg (12.7%)	82 %	4
Grain	Viking Wheat Malt	2.4 kg (38.1%)	83 %	5
Grain	Viking Vienna Malt	3 kg (47.6%)	79 %	7
Grain	Viking Barwiący	0.1 kg (1.6%)	65 %	1400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	7.5 %
Boil	Oktawia	30 g	60 min	4 %
Boil	Oktawia	10 g	30 min	4 %
Aroma (end of boil)	Oktawia	7 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Slant	400 ml	Fermentis

### Extras

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

Herb	Rumianek	50 g	Boil	0 min
------	----------	------	------	-------