

# Raw Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **3.5**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **-4.6 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (88.9%)	82 %	4
Grain	Płatki pszeniczne	0.25 kg (11.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	5 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa PBB	Ale	Slant	200 ml	PBB

## Notes

- Piwo bez modyfikacji wody. Jedynie korekta pH zacieru + 1ml Kwasu Mlekowego 80%. Gęstwa dzikich drożdży z PBB. Piwo bez gotowania tylko zacieranie, filtracja i chłodzenie.  
*Jul 17, 2022, 10:14 PM*