

SŁP- Szybkie, Łatwe, Przyjemne

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **17**
- SRM **35**
- Style **Mild**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|------|
| Grain | Caraaroma | 0.5 kg (11.1%) | 78 % | 400 |
| Grain | Weyermann - Bohemian Pilsner Malt | 3 kg (66.7%) | 81 % | 4 |
| Grain | Biscuit Malt | 0.5 kg (11.1%) | 79 % | 45 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (11.1%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 40 min | 5.1 % |
| Boil | East Kent Goldings | 10 g | 30 min | 5.1 % |
| Boil | East Kent Goldings | 20 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 125 ml | Fermentum Mobile |