

test1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (54.5%)	82 %	4
Adjunct	Pszenica niesłodowana	1 kg (18.2%)	75 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	lunga	10 g	20 min	11 %
Dry Hop	Falconers flight	30 g	3 day(s)	12 %
Dry Hop	Cascade	50 g	3 day(s)	6 %
Dry Hop	El Dorado	30 g	3 day(s)	15 %
Aroma (end of boil)	Cascade	10 g	20 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis Safale BE-134	Ale	Dry	11.5 g	Fermentis
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