

## X

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **3.6**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **71 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilznieński          | 3 kg (54.5%)   | 81 %   | 4   |
| Grain | Pszeniczny           | 1.5 kg (27.3%) | 85 %   | 4   |
| Grain | Oats, Flaked         | 0.5 kg (9.1%)  | 80 %   | 2   |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (9.1%)  | 76.1 % | 0   |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale S-041 | Ale  | Dry  | 11 g   | Safale     |