

# Zakrecony Gentalman

- Gravity **10 BLG**
- ABV **4 %**
- IBU **21**
- SRM **14.9**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.49 kg (35.9%)	80 %	5
Grain	Monachijski	0.906 kg (21.8%)	80 %	16
Grain	Pilzneński	0.9 kg (21.7%)	81 %	4
Grain	Strzegom Wiedeński	0.09 kg (2.2%)	79 %	10
Grain	Biscuit Malt	0.4 kg (9.6%)	79 %	45
Grain	Caramunich Malt	0.196 kg (4.7%)	76 %	110
Grain	Chocolate Malt (UK)	0.14 kg (3.4%)	73 %	887
Grain	Fawcett - Pszeniczny Czekoladowy	0.025 kg (0.6%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Fuggles	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	15 min