

## #135 Syndrom kłamcy

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **21.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.25 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75.6 C**, Time **5 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **75.6C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

### Fermentables

| Type  | Name            | Amount          | Yield | EBC |
|-------|-----------------|-----------------|-------|-----|
| Grain | Słód pilzneński | 3.75 kg (94.9%) | 80 %  | 3.5 |
| Grain | Słód wiedeński  | 0.2 kg (5.1%)   | 78 %  | 8   |

### Hops

| Use for             | Name                    | Amount | Time     | Alpha acid |
|---------------------|-------------------------|--------|----------|------------|
| Aroma (end of boil) | Hallertau Tango DE 2021 | 35 g   | 10 min   | 12.5 %     |
| Dry Hop             | Hallertau Tango DE 2021 | 15 g   | 3 day(s) | 12.5 %     |

### Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 30 ml  | Fermentum Mobile |