

19,11,2022

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **10.3**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (74.6%) | 79 % | 6 |
| Grain | Wiedeński | 1 kg (14.9%) | 79 % | 10 |
| Grain | Karmelowy Jasny 50 EBC | 0.5 kg (7.5%) | 75 % | 50 |
| Grain | Strzegom karmel 400 | 0.2 kg (3%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Oktawia | 30 g | 60 min | 7.1 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 6 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Slant | 150 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | Whirlfloc T | 0.5 g | Boil | 15 min |