

## #37 Easter Ale

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **21**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **16.7 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.2 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **7.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.9 kg (92.7%)	80 %	3
Grain	Weyermann - Carapils	0.15 kg (7.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	3 g	30 min	11 %
Boil	Oktawia	10 g	10 min	7.8 %
Boil	Citra	12 g	10 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fm602	Ale	Slant	58.33 ml	Fermentis