

## #62 The Dealer

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **4.9**

### 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 **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.16 kg (77.5%)	79 %	6
Grain	Płatki owsiane	0.83 kg (15.5%)	60 %	3
Grain	Strzegom Monachijski typ I	0.38 kg (7.1%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	17 g	60 min	15.5 %
Whirlpool	Cascade	25 g	0 min	6 %
Whirlpool	Citra	25 g	0 min	12 %
Dry Hop	Equinox	30 g	7 day(s)	13.1 %
Dry Hop	Cascade	20 g	7 day(s)	6 %
Dry Hop	Citra	10 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	300 ml	---

### Extras

Type	Name	Amount	Use for	Time
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Fining	whirlfloc	1 g	Boil	10 min
Water Agent	gips	4 g	Mash	60 min
Other	witamina A	4 g	Bottling	---
Water Agent	sól Epsom	1 g	Boil	60 min
Water Agent	kwas mlekowy	15 g	Mash	60 min