

# AlaDesperados

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **25**
- SRM ---
- Style **Specialty Beer**

## 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 **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński    | 5 kg (65.4%)   | 80 %  | --- |
| Grain | Briess - Carapils Malt | 0.75 kg (9.8%) | 74 %  | --- |
| Grain | kaszka kukyradziana    | 1.9 kg (24.8%) | --- % | --- |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |

## Extras

| Type  | Name              | Amount | Use for | Time  |
|-------|-------------------|--------|---------|-------|
| Spice | skórka z 5 cytryn | 300 g  | Boil    | 5 min |

## Notes

- Wylądanie koszmar- 3h, za duże BLG pomimo dodania około 3l wody. Smak oleisty, jakby tłuste. za dużo

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

pewnie kaszy.  
*Apr 27, 2017, 3:54 PM*