

Bezalk

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU ---
- SRM **3.8**

Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

Steps

- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **40.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **30 min** at **72C**
- Sparge using **99.5 liter(s)** of **76C** water or to achieve **126.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.5 kg (37.9%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 8 kg (55.2%) | 79 % | 12 |
| Grain | Weyermann - Carawheat | 0 kg | 77 % | 140 |
| Adjunct | Pszenica niesłodowana | 1 kg (6.9%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|-------|------------|
| Whirlpool | Galaxy | 50 g | 1 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 50 ml | FM |