

# BGotnh

---

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **27**
- SRM **25**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **40 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	2 kg (28.4%)	78 %	18
Grain	Amber Malt	0.5 kg (7.1%)	75 %	43
Grain	Rye Malt	0.25 kg (3.5%)	63 %	10
Grain	Biscuit Malt	1 kg (14.2%)	79 %	45
Liquid Extract	Miód spadziowy	3.3 kg (46.8%)	50 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M05	Wine	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Other	Miód spadziowy	3300 g	Boil	0 min
Gęstość wzrosła do 19 BLG				