

# Brązowe Ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **12.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Monachijski II	4 kg (85.8%)	78 %	22
Grain	Viking Malt Pszeniczny	0.5 kg (10.7%)	82 %	5
Grain	Viking Malt Karmelowy 600	0.16 kg (3.4%)	68 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	20 g	60 min	10 %
Dry Hop	Saaz	40 g	2 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Dry	11 g	Lallemand