

# Ćwierć diabła

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **12**
- SRM **7.6**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **50.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **83.8C**
- Add grains
- Keep mash **70 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **43.5 liter(s)** of **76C** water or to achieve **50.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (26.3%)	80 %	7
Grain	Monachijski	1.5 kg (26.3%)	80 %	16
Grain	Karmelowy ciemny 100-130 EBC	1 kg (17.5%)	75 %	115
Grain	Briess - 2 Row Carapils Malt	0.5 kg (8.8%)	75 %	3
Grain	Briess - Wheat Malt, White	0.5 kg (8.8%)	85 %	5
Grain	Słód owsiany	0.3 kg (5.3%)	61 %	5
Grain	Oats, Flaked	0.4 kg (7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Yellow Sub	15 g	80 min	6.4 %
Boil	Yellow Sub	10 g	30 min	6.4 %
Boil	Yellow Sub	10 g	15 min	6.4 %
Aroma (end of boil)	Yellow Sub	15 g	0 min	6.4 %
Dry Hop	1. Yellow Sub	50 g	4 day(s)	6.4 %
Dry Hop	2. Chinook	50 g	4 day(s)	10 %

Dry Hop	3. Taiheke	50 g	4 day(s)	7.6 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	100 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	20 g	Boil	15 min

### Notes

- Fermentacja burzliwa w 20-22 stopniach przez 10 dni. Po fermentacji burzliwej podzielić warkę na trzy części. i po 50g Yellow sub, Chinook, Taiheke  
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