

DK32 64km #3

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **15**
- SRM **3.8**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking pszeniczny wędzony dębem	2.5 kg (62.5%)	81 %	10
Grain	viking pszeniczny	1.5 kg (37.5%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga 11,3 % AA	10 g	60 min	11.3 %
Boil	Lublin (Lubelski)	50 g	10 min	2.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloe T	1.7 g	Boil	7 min