

# Kundel Ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **6.1**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **62.5 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **29.5 liter(s)** of strike water to **65.5C**
- Add grains
- Keep mash **45 min** at **62.5C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **-0.2 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (82.9%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.28 kg (6.6%)	73 %	120
Grain	Strzegom Monachijski typ I	0.275 kg (6.5%)	79 %	16
Grain	Żytni	0.165 kg (3.9%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	15 g	30 min	9.9 %
Boil	Premiant	30 g	1 min	9.9 %
Boil	Premiant	20 g	10 min	9.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Lalbrew London English-style	Ale	Dry	11 g	Lallemand