

malt øl II

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **34**
- SRM **12.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

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

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 3 kg (46.2%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 1 kg (15.4%) | 81 % | 6 |
| Grain | Biscuit Malt | 1 kg (15.4%) | 79 % | 45 |
| Grain | Abbey Castle | 1 kg (15.4%) | 80 % | 45 |
| Grain | Strzegom wędzony jabłoń | 0.5 kg (7.7%) | 80 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Puławski | 30 g | 60 min | 8.9 % |
| Aroma (end of boil) | Puławski | 20 g | 13 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss Kveik | Ale | Liquid | 100 ml | Fermentum Mobile |