

# MIX BEER

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (80%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (10%)	78 %	4
Grain	Carahell	0.5 kg (10%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.9 %
Boil	Premiant	25 g	60 min	7.4 %
Aroma (end of boil)	Premiant	25 g	0 min	7.4 %
Aroma (end of boil)	Kazbek	20 g	0 min	5.09 %
Dry Hop	Cascade PL	20 g	4 day(s)	5.2 %
Dry Hop	Iunga	20 g	4 day(s)	10 %
Dry Hop	Kazbek	20 g	4 day(s)	5.09 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar