

## NO 5

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **17.6**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **68 C**, Time **120 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name   | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Bruntal Pale Ale                             | 3.5 kg (59.9%) | 80 %  | 35  |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 1.5 kg (25.7%) | 80 %  | 20  |
| Grain | Briess - Caracrytal<br>Wheat Malt            | 0.26 kg (4.5%) | 78 %  | 108 |
| Grain | Weyermann<br>Caramunich 3                    | 0.3 kg (5.1%)  | 76 %  | 150 |
| Grain | Słód Caramunich<br>Typ II Weyermann          | 0.28 kg (4.8%) | 73 %  | 120 |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 50 g   | 60 min | 5.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |