

## North Carr II

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **12.9**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **11.7 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (74.5%)	80 %	4
Grain	Biscuit Malt	0.6 kg (12.8%)	79 %	50
Grain	Caramel/Crystal Malt - 120L	0.6 kg (12.8%)	72 %	236

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Epic	60 g	10 min	3.7 %
Boil	Epic	30 g	60 min	3.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	10 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Miech irlandzki	4 g	Boil	5 min
Water Agent	Gips piwowarski	4 g	Mash	5 min