

## Proste

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **7.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	viking malt	2 kg (37%)	--- %	30
Grain	simpsons finest lager	2 kg (37%)	--- %	2
Grain	Płatki owsiane	0.4 kg (7.4%)	--- %	3
Grain	Pszeniczny	1 kg (18.5%)	--- %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	szyszka	100 g	60 min	3 %