

# Raad- Lerr

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **18**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	0.3 kg (15%)	81 %	6
Grain	Strzegom Wiedeński	0.5 kg (25%)	79 %	10
Grain	Rye, Flaked	0.2 kg (10%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	50 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Flavor	Zest z cytryn	10 g	Boil	10 min
Flavor	Sok z cytryn	10 g	Secondary	10 day(s)
Flavor	Zest z cytryn	10 g	Secondary	4 day(s)