

# ściepa

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **8.9**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.7 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **69.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **0.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.738 kg (54.7%)	80 %	4
Grain	Monachijski	1.137 kg (35.8%)	80 %	16
Grain	Strzegom Karmel 150	0.3 kg (9.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	15 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik hornindal	Ale	Slant	50 ml	---