

Zakrecony Gentalman

- Gravity **10 BLG**
- ABV **4 %**
- IBU **21**
- SRM **14.9**
- Style **Mild**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|------------------|-------|------|
| Grain | Viking Pale Ale malt | 1.49 kg (35.9%) | 80 % | 5 |
| Grain | Monachijski | 0.906 kg (21.8%) | 80 % | 16 |
| Grain | Pilzneński | 0.9 kg (21.7%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.09 kg (2.2%) | 79 % | 10 |
| Grain | Biscuit Malt | 0.4 kg (9.6%) | 79 % | 45 |
| Grain | Caramunich Malt | 0.196 kg (4.7%) | 76 % | 110 |
| Grain | Chocolate Malt (UK) | 0.14 kg (3.4%) | 73 % | 887 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.025 kg (0.6%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 30 g | 60 min | 4.5 % |
| Boil | Fuggles | 20 g | 15 min | 4.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 4 g | Boil | 15 min |