

## #15 / FM52 / FAcHmistrz

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- Gravity **11.7 BLG**
- ABV ---
- IBU **28**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **0 %**
- Size with trub loss **40 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **75 C**, Time **2 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **2 min** at **75C**
- Sparge using **35 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	45 min	8.1 %
Boil	Hallertau Blanc	20 g	25 min	8.1 %
Boil	Perle	15 g	25 min	7 %
Boil	Cascade	15 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar
FM20 Białe Walonki	Wheat	Liquid	100 ml	Fermentum Mobile