

Ciasteczkowe

- Gravity **6.5 BLG**
- ABV ---
- IBU **13**
- SRM ---
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 1 kg (50%) | --- % | --- |
| Grain | Weyermann - Carapils | 0.5 kg (25%) | --- % | --- |
| Grain | Biscuit Malt | 0.5 kg (25%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 20 g | 60 min | 4.3 % |
| Boil | Fuggles | 5 g | 15 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |