

# Everybody Beer

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **2.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (61.2%)	80 %	4
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (34.7%)	80 %	---
Sugar	cukier biały	0.2 kg (4.1%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum DE	20 g	30 min	11.5 %
Aroma (end of boil)	Brewers Gold	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	50 ml	Fermentum Mobile