

## F.A.H. v2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **3.5**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	12.9 %
Aroma (end of boil)	Sybilla	30 g	15 min	4.8 %
Dry Hop	lunga	50 g	2 day(s)	12.9 %
Aroma (end of boil)	Sybilla	30 g	0 min	4.8 %
Dry Hop	Sybilla	50 g	2 day(s)	4.8 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
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Flavor	suszona skórka cytryny	10 g	Boil	5 min
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