

# Freestyle Luzgrafgot

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **3.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.5 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **6.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **1 min** at **77C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.4 kg (29.2%)	81 %	6
Grain	Oats, Flaked	0.5 kg (10.4%)	80 %	2
Liquid Extract	Honey	1.9 kg (39.6%)	75 %	2
Liquid Extract	aple	1 kg (20.8%)	100 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	horizon	20 g	60 min	12.9 %
Boil	Crystal	20 g	15 min	4.5 %
Boil	Crystal	10 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	sok jablkowy 10%	6500 g	Primary	8 day(s)