

Kellerbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **6.3**
- Style **Munich Helles**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **13.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@Ale	1.73 kg (61.8%)	80 %	7
Grain	Strzegom Wiedeński	0.47 kg (16.8%)	79 %	10
Grain	Viking Monach I	0.3 kg (10.7%)	78 %	14
Grain	Viking Monach II	0.2 kg (7.1%)	79 %	20
Grain	BESTMALZ - Carapils	0.1 kg (3.6%)	80.5 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Northern Brewer	7 g	87 min	11.6 %
Boil	Mittelfruh	20 g	20 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Skare	Ale	Dry	1 g	Kveik

Extras

Type	Name	Amount	Use for	Time
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Other	Platki dębowe	15 g	Secondary	7 day(s)
Water Agent	Gips	2 g	Mash	90 min

Notes

- Fermentacja 20-21C, pH 5,6-5,7,
4SLYZLW, 5l Oaza + 11,3l kranówka + 2g gipsu
Ca - 91,3
Mg - 13,4
Na - 74
Cl - 127
SO4 - 113,5
rez.alk. - 134,4
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