

## Kielce e5

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **4.3**

### 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (100%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	22 g	60 min	10.6 %
Boil	Lublin (Lubelski)	15 g	15 min	5.8 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	5 min	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	200 ml	Lallemand

### Notes

- 17.09.22 - warzenie - tylko 18 litrów - 13.7 BLG
- 18.09.22 - godz 18 - gęstwa 20/21 dniowa lallemand voss kveik - ok 250-300 gram. Temp: 23 stopnie.
- 3.11.22 - butelkowanie  
2.9 BLG  
100g cukru na 17,5 l piwa

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