

# Kirasowe

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **58**
- SRM **5.6**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **30 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **30 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (100%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ahhhroma	20 g	60 min	16.7 %
Boil	ahhhroma	20 g	25 min	16.7 %
Boil	ahhhroma	8 g	5 min	16.7 %
Dry Hop	zappa	50 g	4 day(s)	4.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Belgian Trapist Ale Yeast	Ale	Dry	10 g	Gozdawa