

# Lukasz

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **23**
- SRM **28.1**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **11.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (63.6%)	80 %	5
Grain	Biscuit Malt	0.25 kg (8.8%)	79 %	45
Grain	Strzegom Karmel 600	0.35 kg (12.4%)	68 %	601
Grain	Płatki owsiane	0.25 kg (8.8%)	85 %	3
Sugar	cukier	0.18 kg (6.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	10 g	60 min	6 %
Boil	Sybilla	10 g	30 min	6 %
Dry Hop	Simcoe	15 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale