

# Mateuszek Kłamczuszek

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **3.7**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.3 kg (25.9%)	83 %	5
Grain	Briess - 6 Row Brewers Malt	1 kg (20%)	78 %	4
Grain	Diastatic	1 kg (20%)	80 %	6
Grain	Oats, Flaked	0.65 kg (13%)	80 %	2
Grain	Viking Pale Ale malt	0.5 kg (10%)	80 %	5
Grain	Weyermanryen - Carapils	0.3 kg (6%)	78 %	4
Grain	Rye Malt	0.26 kg (5.2%)	63 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	45 min	13 %
Boil	Citra	10 g	15 min	12 %
Whirlpool	Nelson Sauvín	20 g	5 min	11 %
Whirlpool	Sabro	20 g	5 min	15 %
Whirlpool	Southern Passion (RPA)	20 g	5 min	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand