

## mm#1

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **6**
- SRM **3.1**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 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 **55 C**, Time **10 min**
- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **28 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40%)	81 %	4
Grain	Weyermann pszeniczny jasny	2 kg (40%)	80 %	6
Grain	Viking Pale Ale malt	1 kg (20%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Chinook	20 g	7 day(s)	13 %
Aroma (end of boil)	Bramling	20 g	20 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis
WLP677 - Lactobacillus Bacteria	Ale	Liquid	125 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
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Flavor	porzeczki	2000 g	Secondary	7 day(s)
Flavor	sosna	2000 g	Boil	20 min