

# Mongo kwas

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **5.5**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **11.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.3 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **6 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **6 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	1.8 kg (83.3%)	80.5 %	6
Grain	Abbey Malt Weyermann	0.16 kg (7.4%)	75 %	45
Grain	Słód pszeniczny Bestmalz	0.2 kg (9.3%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mrożone maliny	900 g	Secondary	5 day(s)