

# Niekończąca się opowieść

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **12**
- SRM **15**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód wiedeński	4.8 kg (80%)	79 %	9.5
Grain	płatki kukurydziane	0.75 kg (12.5%)	--- %	3.5
Grain	słód special B	0.45 kg (7.5%)	--- %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spält Select	35 g	70 min	3.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3763 Roselare Ale Blend	Ale	Liquid	1 ml	Wyeast