

No.8

- Gravity **10.6 BLG**
- ABV ---
- IBU **120**
- SRM **7**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **69 C**, Time **120 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **69C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Bestmalz Pale Ale | 4 kg (84.2%) | 70 % | 6 |
| Grain | Chit Malt | 0.25 kg (5.3%) | 50 % | 2 |
| Grain | Caramel Hell | 0.5 kg (10.5%) | 70 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|-----------|------------|
| Mash | Admiral | 50 g | 120 min | 14.3 % |
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | lunga | 50 g | 40 min | 11 % |
| Boil | lunga | 50 g | 10 min | 11 % |
| Dry Hop | Sybilla | 50 g | 14 day(s) | 3.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |
| Other | cukier | 500 g | Boil | 45 min |