

Nocek

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **24.6**
- Style **Mild**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 4 kg (66.7%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy jasny | 1 kg (16.7%) | 68 % | 400 |
| Grain | Viking Pale Ale malt | 1 kg (16.7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Perle | 30 g | 60 min | 4.4 % |
| Aroma (end of boil) | perle | 20 g | 20 min | 4.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| B4 English Ale | Ale | Dry | 10 g | bulldog |