

# Pijmy kwacha

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU ---
- SRM **6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **0 %**
- Size with trub loss **31 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **34.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **39 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **29 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **34.9 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount       | Yield  | EBC |
|-------|-----------------------|--------------|--------|-----|
| Grain | Bestmalz - Pale Ale   | 5.5 kg (55%) | 80.5 % | 6   |
| Grain | Bestmalz - Pszeniczny | 3.5 kg (35%) | 82 %   | 6   |
| Grain | Acid Malt             | 1 kg (10%)   | 58.7 % | 6   |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US-05 | Ale  | Dry  | 23 g   | ---        |