

# Reveni

- Gravity **8 BLG**
- ABV ---
- IBU **15**
- SRM **16.3**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- 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 **11.8 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **67.5 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **11.8 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **15 min** at **74C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (88.8%)	81 %	4
Grain	Viking Czekoladowy ciemny	0.14 kg (4.1%)	67 %	900
Grain	Viking Barwiący	0.06 kg (1.8%)	65 %	1400
Grain	Karmelowy Czerwony	0.18 kg (5.3%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	25 g	60 min	3.6 %
Boil	Styrian Golding	10 g	30 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---