

ROS wg Palmera

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **72**
- SRM **63.9**

Batch size

- Expected quantity of finished beer **19.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **39.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **29.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 7 kg (71.1%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.9 kg (9.1%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.45 kg (4.6%) | 60 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (5.1%) | 68 % | 1200 |
| Grain | Viking Malt Wędzony Czereśnią | 0.5 kg (5.1%) | 82 % | 10 |
| Grain | Caraaroma | 0.5 kg (5.1%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | Citra | 40 g | 60 min | 13.2 % |
| Boil | Citra | 30 g | 30 min | 13.2 % |
| Whirlpool | Citra | 30 g | 15 min | 13.2 % |