

Saison 2

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **18**
- SRM **3.1**

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 **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (37.5%)	82 %	4
Grain	Simpsons - Maris Otter	1.5 kg (37.5%)	81 %	6
Grain	płatki jęczmienne	1 kg (25%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	10 g	30 min	9 %
Boil	Northern Brewer	10 g	20 min	9 %
Boil	Michigan Copper	25 g	5 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	22 g	Fermentis