

2023.11.19

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	5
Grain	Wiedeński	1 kg (16.7%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Magnum	15 g	60 min	11.8 %
Boil	Lublin (Lubelski)	10 g	15 min	3.8 %
Aroma (end of boil)	Lublin (Lubelski)	35 g	0 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	100 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	0.5 g	Boil	15 min