

#27

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **55.1**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Steps

- Temp **72 C**, Time **40 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **3 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (38.6%)	80 %	---
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (38.6%)	90 %	621
Grain	Castle Cafe	1 kg (22.7%)	75.5 %	500

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	50 min	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis