

#50 Champagne Ale

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **24**
- SRM **2.6**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2 kg (66.7%) | 80 % | 4 |
| Grain | Acid Malt | 0.2 kg (6.7%) | 58.7 % | 6 |
| Grain | Rice, Flaked | 0.8 kg (26.7%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Amarillo | 50 g | 10 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 50 g | 0 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-----------|------|--------|------------|
| Kitzinger Champagne | Champagne | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | winogrona białe | 1500 g | Secondary | 5 day(s) |