

# AlaDesperados

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **25**
- SRM ---
- Style **Specialty Beer**

## 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 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (65.4%)	80 %	---
Grain	Briess - Carapils Malt	0.75 kg (9.8%)	74 %	---
Grain	kaszka kukyradziana	1.9 kg (24.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka z 5 cytryn	300 g	Boil	5 min

## Notes

- Wylądanie koszmar- 3h, za duże BLG pomimo dodania około 3l wody. Smak oleisty, jakby tłuste. za dużo

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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