

Bez lipy

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **63**
- SRM **9.3**
- Style **Belgian Specialty Ale**

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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) US | 5 kg (76.9%) | 79 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (15.4%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | lunga | 25 g | 30 min | 11 % |
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Marynka | 25 g | 30 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|-------|--------|------------------|
| FM28 Habit opata | Ale | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-----------------|-------|------|--------|
| Spice | zioła z działki | 100 g | Boil | 30 min |
|-------|-----------------|-------|------|--------|