

Ciasteczkowe

- Gravity **6.5 BLG**
- ABV ---
- IBU **13**
- SRM ---
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (50%)	--- %	---
Grain	Weyermann - Carapils	0.5 kg (25%)	--- %	---
Grain	Biscuit Malt	0.5 kg (25%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.3 %
Boil	Fuggles	5 g	15 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min