

## DK32 64km #2

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **19**
- SRM **3.7**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking pszeniczny wędzony dębem	2 kg (50%)	81 %	10
Grain	viking pszeniczny	2 kg (50%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga 11,3 % AA	10 g	60 min	11.3 %
Boil	lunga 11,3 % AA	10 g	10 min	11.3 %
Whirlpool	Saaz 4% AA	20 g	30 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	11.5 g	Fermentis