

Eksperyment #1

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **17**
- SRM **9.6**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **9.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **6.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **70 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **9.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 0.6 kg (42%) | 81 % | 6 |
| Grain | Strzegom Pilzniejszy | 0.3 kg (21%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.08 kg (5.6%) | 79 % | 10 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (14%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.1 kg (7%) | 70 % | 299 |
| Grain | Płatki owsiane | 0.15 kg (10.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Tradition | 10 g | 30 min | 5.5 % |
| Aroma (end of boil) | Tradition | 7 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| Voss Kveik | Ale | Dry | 6 g | --- |