

# Krik

- Gravity **16.8 BLG**
- ABV ---
- IBU **38**
- SRM **5.1**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **43.7 liter(s)**
- Total mash volume **56.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **43.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount           | Yield | EBC |
|-------|----------------------------|------------------|-------|-----|
| Grain | Pilzneński                 | 10.08 kg (75.9%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1.6 kg (12%)     | 79 %  | 16  |
| Grain | Płatki owsiane             | 0.8 kg (6%)      | 60 %  | 3   |
| Sugar | Cukier kandyzowany         | 0.8 kg (6%)      | --- % | --- |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 48 g   | 60 min | 13 %       |
| Boil    | Marynka | 32 g   | 20 min | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 18.4 g | ---        |

## Extras

| Type  | Name   | Amount | Use for   | Time      |
|-------|--------|--------|-----------|-----------|
| Other | Wiśnie | 3200 g | Secondary | 15 day(s) |