

## malt øl II

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **34**
- SRM **12.7**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (46.2%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (15.4%)	81 %	6
Grain	Biscuit Malt	1 kg (15.4%)	79 %	45
Grain	Abbey Castle	1 kg (15.4%)	80 %	45
Grain	Strzegom wędzony jabłoń	0.5 kg (7.7%)	80 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	30 g	60 min	8.9 %
Aroma (end of boil)	Puławski	20 g	13 min	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss Kveik	Ale	Liquid	100 ml	Fermentum Mobile