

## malt øl

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- Gravity **16.1 BLG**
- ABV ---
- IBU **32**
- SRM **12.2**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 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 **10.8 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 **8.2 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (55.6%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (13.9%)	81 %	6
Grain	Biscuit Malt	0.5 kg (13.9%)	79 %	45
Grain	Abbey Castle	0.5 kg (13.9%)	80 %	45
Grain	Strzegom wędzony jabłoń	0.1 kg (2.8%)	80 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	20 g	60 min	8.9 %
Dry Hop	Puławski	20 g	7 day(s)	8.9 %
Dry Hop	Puławski	10 g	3 day(s)	8.9 %

### Yeasts

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