

# MiszMasz

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **4**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **27.3 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.6 kg (6.6%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (5.5%)	83 %	5
Grain	Pilsner	8 kg (87.9%)	75 %	4.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	70 min	6 %
Boil	Cascade	35 g	15 min	6 %
Aroma (end of boil)	Mosaic	25 g	5 min	10 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis