

NO 5

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **17.6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **68 C**, Time **120 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal Pale Ale	3.5 kg (59.9%)	80 %	35
Grain	Monachijski typ II 20-25 EBC Weyermann	1.5 kg (25.7%)	80 %	20
Grain	Briess - Caracrytal Wheat Malt	0.26 kg (4.5%)	78 %	108
Grain	Weyermann Caramunich 3	0.3 kg (5.1%)	76 %	150
Grain	Słód Caramunich Typ II Weyermann	0.28 kg (4.8%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---