

## Obolon test

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- Gravity **14.4 BLG**
- ABV ---
- IBU **76**
- SRM **3.6**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ogórdkowy szyszka mrożona	50 g	60 min	6 %
Boil	Ogórdkowy szyszka mrożona	100 g	20 min	6 %
Boil	Ogórdkowy szyszka mrożona	100 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	3 g	Mash	---
Fining	mech	4 g	Boil	10 min