

Ostatki

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **8.6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **75 C**, Time **45 min**

Mash step by step

- Heat up **4.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **45 min** at **75C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (27.7%) | 80 % | 5 |
| Grain | Caraamber | 0.1 kg (2.8%) | 75 % | 59 |
| Grain | Caramunich® typ I | 0.5 kg (13.9%) | 73 % | 80 |
| Grain | Płatki owsiane | 0.01 kg (0.3%) | 85 % | 3 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 1 kg (27.7%) | 70 % | 40 |
| Adjunct | glukoza | 1 kg (27.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 20 g | 60 min | 7 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | mech irlandzki | 5 g | Boil | 10 min |