

## Proste

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **20**
- SRM **4.6**
- Style **Standard American Lager**

### 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt Eraclea	2.2 kg (36.7%)	81 %	4
Grain	Viking Pale Ale malt	2.4 kg (40%)	80 %	5
Grain	Pilzneński	1 kg (16.7%)	81 %	4
Liquid Extract	Sok malinowy od babki	0.4 kg (6.7%)	50 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	70 min	6.1 %
Aroma (end of boil)	East Kent Goldings	20 g	15 min	4.6 %
Aroma (end of boil)	East Kent Goldings	20 g	0 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Nottingham	Ale	Dry	11 g	---