

SŁP- Szybkie, Łatwe, Przyjemne

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **17**
- SRM **35**
- Style **Mild**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caraaroma	0.5 kg (11.1%)	78 %	400
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (66.7%)	81 %	4
Grain	Biscuit Malt	0.5 kg (11.1%)	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.5 kg (11.1%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	40 min	5.1 %
Boil	East Kent Goldings	10 g	30 min	5.1 %
Boil	East Kent Goldings	20 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	125 ml	Fermentum Mobile