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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **3.6**

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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **71 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (54.5%)	81 %	4
Grain	Pszeniczny	1.5 kg (27.3%)	85 %	4
Grain	Oats, Flaked	0.5 kg (9.1%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.5 kg (9.1%)	76.1 %	0

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-041	Ale	Dry	11 g	Safale