

# nisko

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- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU ---
- SRM **2.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **39.8 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.7 kg (68.5%) | 80 %  | 5   |
| Grain | Płatki pszeniczne    | 0.5 kg (9.3%)  | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.4 kg (7.4%)  | 85 %  | 3   |
| Grain | dekstrynowy          | 0.4 kg (7.4%)  | --- % | 10  |
| Grain | golden               | 0.4 kg (7.4%)  | --- % | 9   |