

## Wielozbożowe raw

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **17**
- SRM **5.6**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size **---** liter(s)

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **37 C**, Time **30 min**
- Temp **65 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **74 C**, Time **15 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **39.1C**
- Add grains
- Keep mash **30 min** at **37C**
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **70C**
- Keep mash **15 min** at **74C**
- Sparge using **-18 liter(s)** of **76C** water

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (41.7%) | 80 %  | 5   |
| Grain | Słód owsiany Fawcett | 2 kg (33.3%)   | 61 %  | 5   |
| Grain | Żytni                | 1.5 kg (25%)   | 85 %  | 8   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Lubelski | 20 g   | 60 min | 3.75 %     |
| Boil    | Marynka  | 20 g   | 15 min | 7.8 %      |

### Notes

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Sep 1, 2024, 8:19 PM