

piwo 31.07.2022

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **6.5**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (76.9%)	81 %	4
Grain	melanoidynowy	0.5 kg (7.7%)	75 %	70
Grain	Wiedeński	1 kg (15.4%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	9.4 %
Boil	Cascade	25 g	15 min	5.8 %
Aroma (end of boil)	Cascade	5 g	0 min	5.8 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc T	1 g	Boil	5 min
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