

# Proste ale

- Gravity **11 BLG**
- ABV ---
- IBU **24**
- SRM **8.6**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (63.8%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (21.3%)	80 %	5
Grain	Carahell	0.2 kg (4.3%)	77 %	26
Grain	Weyermann - Carapils	0.3 kg (6.4%)	78 %	4
Grain	Caraaroma	0.2 kg (4.3%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	50 min	10.5 %
Boil	Aurora	10 g	20 min	12 %
Boil	Aurora	21 g	5 min	12 %
Boil	Marynka	10 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	5 g	Boil	10 min
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