

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

- FM601 Senalio Mieles
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