

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **67**
- SRM **3.6**

### 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 **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **34.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.5 kg (93.8%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (6.3%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	70 g	10 min	5.5 %
Boil	Pacific Gem	60 g	90 min	15.3 %
Dry Hop	Kent Goldings	30 g	6 day(s)	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale