

# Codzienne

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- Gravity **13.6 BLG**
- ABV ---
- IBU **34**
- SRM **7.8**

## Batch size

- Expected quantity of finished beer **21.4 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	78 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.5 %
Boil	Lublin (Lubelski)	25 g	30 min	3.5 %
Boil	Lublin (Lubelski)	25 g	10 min	3.5 %
Boil	Lublin (Lubelski)	50 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Nagazować na 2.5\*CO2  
*Jun 29, 2016, 10:21 PM*