

cukierek (anyż, lukrecja, mięta)

- Gravity **12.4 BLG**
- ABV ---
- IBU **24**
- SRM **7.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (55.6%)	--- %	4
Grain	Strzegom Monachijski typ I	1 kg (37%)	--- %	16
Grain	Strzegom Karmel 30	0.2 kg (7.4%)	--- %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	12 %
Boil	Challenger	5 g	30 min	7 %
Aroma (end of boil)	Ella (AUS)	5 g	10 min	14.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	6 g

Extras

Type	Name	Amount	Use for	Time
Spice	anyż	5 g	Boil	10 min
Spice	lukrecja	5 g	Boil	10 min

Fining	mech irlandzki	3 g	Boil	15 min
Spice	mięta suszona	10 g	Boil	10 min
Spice	anyż	5 g	Secondary	5 day(s)
Spice	lukrecja	5 g	Secondary	5 day(s)
Spice	mięta suszona	10 g	Secondary	5 day(s)

Notes

- przyprawy na fermentację cichą zamacerowane w 70% spirytusie
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