

## Dietetyczne

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- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **55**
- SRM **6.3**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.2 kg (36.4%)	79 %	6
Grain	Caraaroma	0.1 kg (3%)	78 %	400
Grain	Pszeniczny	0.5 kg (15.2%)	85 %	4
Grain	Płatki owsiane	0.5 kg (15.2%)	85 %	3
Grain	Weyermann - Carapils	1 kg (30.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Boil	Galaxy	20 g	15 min	15 %
Aroma (end of boil)	Galaxy	25 g	1 min	15 %
Dry Hop	Galaxy	50 g	4 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.4 g	Fermentis