

# Górki

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **6.2**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (85.1%)	80 %	5
Grain	Viking Vienna Malt	0.5 kg (10.6%)	79 %	7
Grain	Strzegom Karmel 150	0.2 kg (4.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	7 %
Boil	Fuggles	30 g	30 min	4.5 %
Zamiast Fuggles - Perle 6,7 AK ilosc dostosowac do zadanego ibu				
Boil	Sybilla	20 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-04	Ale	Dry	11 g	Fermentis