

# Gość

- Gravity **11.9 BLG**
- ABV ---
- IBU **18**
- SRM **3.5**
- Style **Specialty Beer**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (25%)	81 %	6
Adjunct	Pszenica niestodowana	1 kg (25%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	500 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Lime Peel	30 g	Boil	5 min
Flavor	kaffir	10 g	Boil	5 min
Spice	Lemon Peel	30 g	Boil	5 min

Water Agent	Kosher Salt	20 g	Mash	5 min
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