

# Jedno 00

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **55**
- SRM **5**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 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 **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 40-60	0.5 kg (8.3%)	75 %	50
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	5
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	90 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

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