

# Jesienne

- Gravity **12.1 BLG**
- ABV ---
- IBU ---
- SRM **8.4**
- Style **Premium American Lager**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (76.9%)	80 %	16
Grain	Strzegom Karmel 150	0.5 kg (7.7%)	75 %	50
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	50 g	90 min	10 %
Mash	Puławski	30 g	30 min	8.9 %
Mash	Lublin (Lubelski)	10 g	15 min	4 %
Dry Hop	Puławski	20 g	7 day(s)	8.9 %
Dry Hop	Lublin (Lubelski)	20 g	7 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale t-58	Lager	Dry	11.5 g	E491