

## Koniec sezonu

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **3.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **1 C**, Time **78 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **-2.2C**
- Add grains
- Keep mash **78 min** at **1C**
- Keep mash **60 min** at **68C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Chinook	15 g	20 min	11.113 %
Aroma (end of boil)	Vic Secret	20 g	5 min	15.6 %
Aroma (end of boil)	Vic Secret	20 g	1 min	15.6 %
Dry Hop	Vic Secret	20 g	4 day(s)	15.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Finning	Mech Irlandzki	5 g	Boil	15 min