

letni czas

- Gravity **12.3 BLG**
- ABV ---
- IBU **30**
- SRM **5.4**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **57 liter(s)**
- Trub loss **5 %**
- Size with trub loss **59.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **72 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **66 C**, Time **75 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **48 liter(s)** of **76C** water or to achieve **72 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Czerwony	0.5 kg (4.2%)	75 %	59
Grain	Weyermann - Carapils	1 kg (8.3%)	78 %	4
Grain	Strzegom Pilznieński	10 kg (83.3%)	80 %	4
Grain	Strzegom pszeniczny	0.5 kg (4.2%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %
Whirlpool	Mosaic	25 g	10 min	10 %
Whirlpool	Citra	25 g	10 min	12 %
Whirlpool	Cascade	25 g	10 min	6 %
Dry Hop	Citra	60 g	5 day(s)	12 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
Dry Hop	Cascade	30 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	22 g	Safale