

# MAJ NEJM IS DYZMA

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **55**
- SRM **12.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **0 %**
- Size with trub loss **17 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4 kg (95.2%)	80 %	15
Grain	Karmelowy Jasny 300EBC	0.2 kg (4.8%)	75 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	12.5 %
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Dry Hop	Sybilla	25 g	7 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	12.5 g	Danstar