

## mój2

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **22**
- SRM **12.4**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (52.6%)	79 %	25
Grain	Pilzneński	1 kg (26.3%)	81 %	4
Grain	Amber Malt	0.2 kg (5.3%)	75 %	60
Grain	Caramel/Crystal Malt - 40L	0.6 kg (15.8%)	74 %	150
Grain	Cara Ruby Castle	0 kg	72 %	50
Grain	Aroma CastleMalting	0 kg	78 %	100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %
Aroma (end of boil)	Challenger	25 g	0 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale