

Na chmielone v2

- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **3.6**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **28.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.8 kg (62.2%)	79 %	6
Grain	Pszeniczny	1 kg (22.2%)	85 %	4
Grain	Oats, Flaked	0.4 kg (8.9%)	80 %	2
Grain	Żytni	0.3 kg (6.7%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	30 min	6 %
Boil	Mosaic	25 g	10 min	10 %
Aroma (end of boil)	Amarillo	25 g	5 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis