

## Niziołek 1.2

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- Gravity **5.1 BLG**
- ABV **1.9 %**
- IBU **7**
- SRM **9.2**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **70 C**, Time **75 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **75 min** at **70C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	0.55 kg (24.4%)	75 %	150
Grain	Strzegom Pilzneński	1.3 kg (57.8%)	80 %	4
Grain	Strzegom Karmelowy Pszeniczny	0.4 kg (17.8%)	70 %	100

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Challenger	10 g	30 min	7 %
Aroma (end of boil)	Challenger	10 g	0 min	7 %
Dry Hop	Challenger	35 g	3 day(s)	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	---