

## Niziołek 2.2

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- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **11**
- SRM **21.4**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **32 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

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

### Mash step by step

- Heat up **9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **75 min** at **70C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmelowy 50 (Czerwony)	0.2 kg (5.7%)	75 %	50
Grain	Strzegom Karmel 150	1 kg (28.6%)	75 %	150
Grain	Strzegom Karmelowy Żytni	0.5 kg (14.3%)	75 %	200
Grain	Strzegom Czekoladowy jasny	0.5 kg (14.3%)	68 %	400
Grain	Płatki pszeniczne	0.3 kg (8.6%)	85 %	3
Grain	Strzegom Monachijski typ I	0.5 kg (14.3%)	78 %	16
Sugar	Milk Sugar (Lactose)	0.5 kg (14.3%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Admiral	10 g	30 min	13.3 %
Dry Hop	Oktawia	30 g	3 day(s)	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	7 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kandyzowana skórka pomarańczowa	100 g	Secondary	3 day(s)
Flavor	Kandyzowana skórka cytrynowa	100 g	Secondary	3 day(s)