

# Piwo dla gości

---

- Gravity **12.1 BLG**
- ABV ---
- IBU **28**
- SRM **9.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **9 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.1 kg (90.3%)	80 %	4
Grain	Strzegom Karmel 150	0.35 kg (6.2%)	75 %	150
Grain	Pszeniczny	0.2 kg (3.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	19 g	60 min	10 %
Boil	lunga	15 g	15 min	11 %
Aroma (end of boil)	lunga	15 g	0 min	11 %
Aroma (end of boil)	Sybilla	15 g	0 min	3.5 %
Dry Hop	Sybilla	25 g	4 day(s)	3.5 %
Dry Hop	lunga	25 g	4 day(s)	11 %

## Yeasts

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