

Piwo Dżentelmena

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **10**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69.4%)	80 %	5
Grain	Cara Gold	1 kg (13.9%)	74 %	17
Grain	Pszeniczny podpiekany - toasted - 22-35 EBC Crisp 0,2 kg	0.2 kg (2.8%)	5 %	22
Grain	Crystal extra light	0.5 kg (6.9%)	72 %	120
Grain	Amber Crisp	0.5 kg (6.9%)	73 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	14.3 %
Boil	Admiral	15 g	10 min	14.3 %
Aroma (end of boil)	Admiral	15 g	1 min	14.3 %
Aroma (end of boil)	Admiral	20 g	0 min	14.3 %
Dry Hop	Admiral	130 g	3 day(s)	14.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
US04	Ale	Slant	200 ml	---