

Tak

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **55**
- SRM **10**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **28 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **28 min** at **72C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.75 kg (91.7%) | 79 % | 6 |
| Grain | Karmelowy żytni Strzegom | 0.25 kg (8.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| First Wort | Marynka | 12.5 g | 60 min | 10 % |
| Aroma (end of boil) | Sybilla | 12.5 g | 30 min | 3.5 % |
| Aroma (end of boil) | Pekko | 6 g | 30 min | 13.6 % |
| Boil | Lublin (Lubelski) | 12.5 g | 10 min | 4 % |
| Boil | Pekko | 7 g | 10 min | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|------|-----------------|------|------|-----|
| Herb | Twara Cytrynowa | 10 g | Mash | --- |
|------|-----------------|------|------|-----|