

Żółtek

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **55**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **60 min** at **68C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.8 kg (65.8%) | 80 % | 4 |
| Grain | Pszeniczny | 1.5 kg (20.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (13.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Magnum | 25 g | 60 min | 11.5 % |
| Boil | Magnum | 25 g | 30 min | 11.5 % |
| Boil | Simcoe | 15 g | 15 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 15 g | 0 min | 13.2 % |
| Dry Hop | Centennial | 50 g | 4 day(s) | 10.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 25 g | 4 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 150 ml | Fermentum Mobile |