

6 zbióż

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **21**
- 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 **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **54 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **48.7C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **54C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.2 kg (53%)	79 %	10
Grain	Pszeniczny	1.15 kg (27.7%)	85 %	4
Grain	Pszenica niesłodowana	0.2 kg (4.8%)	75 %	3
Grain	Słód owsiany Fawcett	0.2 kg (4.8%)	61 %	5
Grain	słód orkiszowy	0.2 kg (4.8%)	23 %	5
Grain	Żytni	0.2 kg (4.8%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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safbrew t-58	Ale	Dry	11.5 g	---
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