Nawinie 36 L

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **44**
- SRM **6.1**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

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

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **33.5 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg *(33.3%)*	80 %	5
Grain	Strzegom Pilzneński	2 kg *(33.3%)*	80 %	4
Grain	Viking melanoidynowy	1 kg *(16.7%)*	75 %	60
Grain	Strzegom Monachijski typ I	1 kg *(16.7%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	12.1 %
Boil	Marynka	40 g	10 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.