

# Piwo Gryczane 12 BLG

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **63 C**, Time **80 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **80 min** at **63C**
- Keep mash **15 min** at **73C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.6 kg (64.3%)	82 %	4
Grain	Słód CHÂTEAU PEATED	2 kg (35.7%)	80 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Extra Styrian Dana	30 g	30 min	13.2 %
Boil	Strisselspalt	30 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis