#7 ART.+9 KLON

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **14**
- SRM **2.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

Steps

- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **6.1 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.75 kg *(36.6%)*	80 %	4
Grain	Pszeniczny	0.75 kg *(36.6%)*	85 %	4
Grain	Płatki owsiane	0.55 kg *(26.8%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	15 g	8 min	15 %
Whirlpool	Galaxy	20 g	0 min	15 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Galaxy	10 g	3 day(s)	15 %
Dry Hop	Topaz	20 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	15 g	Boil	20 min

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Notes

- Zacieramy, filtrujemy, gotujemy przez jakieś pół h, dodając łyżkę kwasu mlekowego dla obniżenia ph.
  Zakwaszamy 48h, - SANPROBI IBS (9 kapsułek)
  Po zakwaszeniu gotujemy

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