

## Dwa Słody M

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **5.8**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **11.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (60.1%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (30%)	79 %	22
Grain	Weyermann - Carapils	0.3 kg (9%)	78 %	4
Grain	Acid Malt	0.03 kg (0.9%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	13.1 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %
Dry Hop	Lublin (Lubelski)	10 g	5 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	75 ml	Fermentis