pilz mix smieciowy :P

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **23**
- SRM **11.3**

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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.5 kg *(12.5%)*	80 %	4
Grain	Strzegom Monachijski typ I	1.3 kg *(32.5%)*	79 %	16
Grain	Strzegom Monachijski typ II	0.6 kg *(15%)*	79 %	22
Grain	Strzegom Wiedeński	0.5 kg *(12.5%)*	79 %	10
Grain	Strzegom Karmel 150	0.5 kg *(12.5%)*	75 %	150
Grain	Karmelowy Jasny 30EBC	0.6 kg *(15%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	50 g	15 min	7.6 %
Dry Hop	Crystal	50 g	4 day(s)	4.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa 34/70	Lager	Slant	500 ml	---

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