

## #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 |

## Notes

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

[https://www.facebook.com/groups/146296399163663?view=permalink&id=300680820391886&refid=28&ft=qi d.6428892811965245224%3Amf\\_story\\_key.-2288281386571110702%3Atop\\_level\\_post\\_id.300680820391886](https://www.facebook.com/groups/146296399163663?view=permalink&id=300680820391886&refid=28&ft=qi d.6428892811965245224%3Amf_story_key.-2288281386571110702%3Atop_level_post_id.300680820391886)

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