

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **5.7**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 2.5 kg (36.8%) | 80 %  | 4   |
| Grain | Strzegom Pale Ale          | 1.5 kg (22.1%) | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1.5 kg (22.1%) | 79 %  | 16  |
| Grain | Karmelowy Jasny 30EBC      | 0.3 kg (4.4%)  | 75 %  | 30  |
| Grain | Rice, Flaked               | 0.5 kg (7.4%)  | 70 %  | 2   |
| Grain | Płatki owsiane             | 0.5 kg (7.4%)  | 85 %  | 3   |

### Hops

| Use for                              | Name          | Amount | Time     | Alpha acid |
|--------------------------------------|---------------|--------|----------|------------|
| Boil                                 | Nelson Sauvín | 20 g   | 60 min   | 11.2 %     |
| timer:45min                          |               |        |          |            |
| Boil                                 | Citra         | 20 g   | 15 min   | 13.7 %     |
| timer: 15min   dodać trawę cytrynową |               |        |          |            |
| Dry Hop                              | Nelson Sauvín | 30 g   | 7 day(s) | 11.2 %     |
| Dry Hop                              | Motueka       | 30 g   | 7 day(s) | 8 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name            | Amount | Use for | Time   |
|--------|-----------------|--------|---------|--------|
| Spice  | trawa cytrynowa | 20 g   | Boil    | 15 min |
| Fining | mech            | 5 g    | Boil    | 15 min |