

## Nawinie 36 L

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **44**
- SRM **6.1**

### Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **33.5 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2 kg (33.3%) | 80 %  | 5   |
| Grain | Strzegom Pilzneński        | 2 kg (33.3%) | 80 %  | 4   |
| Grain | Viking melanoidynowy       | 1 kg (16.7%) | 75 %  | 60  |
| Grain | Strzegom Monachijski typ I | 1 kg (16.7%) | 79 %  | 16  |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Magnum            | 40 g   | 60 min | 12.1 %     |
| Boil                | Marynka           | 40 g   | 10 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 40 g   | 0 min  | 4 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Fermentis  |

### Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | whirflock | 1 g    | Boil    | 10 min |