dobry napitek

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **17**
- SRM **3.3**
- Style **Grodziskie**

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 **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	1 kg *(33.3%)*	80.6 %	4
Grain	pszeniczny jasny	1 kg *(33.3%)*	84 %	5
Grain	słód wędzony torfem vking malt	1 kg *(33.3%)*	81 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	octawia	15 g	35 min	8.7 %
Aroma (end of boil)	marynka	15 g	5 min	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	safe ale

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	15 min

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