

Kociółek wersja 3 poprawka

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **59.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **48.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **37.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **32.3 liter(s)** of **76C** water or to achieve **59.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9.5 kg (88.8%)	81 %	4
Grain	Pszeniczny	0.4 kg (3.7%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (4.7%)	78 %	4
Grain	Weyermann - Zakwaszający	0.3 kg (2.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	70 min	14 %
Boil	Saaz (Czech Republic)	40 g	40 min	3.2 %
Boil	Premiant	15 g	30 min	9.8 %