Reż te herbę

- Gravity **11 BLG**
- ABV **---**
- IBU **23**
- SRM **4.6**
- Style **Specialty Beer**

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 **20 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(61.2%)*	80 %	5
Grain	Pilzneński	1 kg *(20.4%)*	81 %	4
Grain	Strzegom Wiedeński	0.5 kg *(10.2%)*	79 %	10
Grain	Strzegom Pszeniczny	0.2 kg *(4.1%)*	81 %	6
Grain	Weyermann - Carared	0.2 kg *(4.1%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Oktawia	5 g	30 min	7.1 %
Boil	Mandarina Bavaria	5 g	30 min	10 %
Whirlpool	Oktawia	5 g	5 min	7.1 %
Whirlpool	Mandarina Bavaria	5 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Earl Grey (na 10l)	100 g	Secondary	3 day(s)
Flavor	Sencha (na 10l)	100 g	Secondary	3 day(s)

Notes

- Warka będzie podzielona na dwie części.
  Mar 31, 2017, 2:38 PM