

- 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 Sauvign	20 g	60 min	11.2 %
timer:45min				
Boil	Citra	20 g	15 min	13.7 %
timer: 15min dodać trawę cytrynową				
Dry Hop	Nelson Sauvign	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