

3.0

- Gravity **13.8 BLG**
- ABV ---
- IBU **29**
- SRM **8.4**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (46.9%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (31.3%) | 80 % | 4 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.1%) | 75 % | 59 |
| Grain | Aromatic Malt | 0.2 kg (3.1%) | 78 % | 51 |
| Grain | Strzegom Monachijski typ I | 1 kg (15.6%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Magnum | 5 g | 30 min | 13.5 % |
| Boil | Marynka | 20 g | 5 min | 10 % |
| Boil | Sybilla | 25 g | 5 min | 3.5 % |
| Dry Hop | Sybilla | 25 g | 8 day(s) | 3.5 % |
| Dry Hop | Marynka | 20 g | 8 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|-----|------|---------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |
|----------------------|-----|-----|------|---------|