

## #5.1; 5.2; 5.3 TEST DZIKICH

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.5**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 7 kg (100%) | 82 %  | 4   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 30 g   | 60 min | 4.5 %      |
| Boil    | Lublin (Lubelski)     | 30 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski)     | 30 g   | 5 min  | 4 %        |

### Yeasts

| Name           | Type | Form    | Amount | Laboratory |
|----------------|------|---------|--------|------------|
| Safale US-05   | Ale  | Dry     | 11.5 g | Fermentis  |
| Dzikie Jabłko  | Ale  | Culture | 100 g  | Własne     |
| Dzikie Gruszka | Ale  | Culture | 100 g  | Własne     |

### Notes

- Jedna brzeczka przelana do trzech fermentorów, doprowadzona do ekstraktu 12 i zadane drożdże (19,5 litra próby, 19,5 jabłko, 17,6 gruszka)  
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