

## 5 zióz

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **5**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.3 kg (51.7%)	79 %	10
Grain	Pszeniczny	1.4 kg (31.5%)	85 %	4
Grain	Słód owsiany Fawcett	0.25 kg (5.6%)	61 %	5
Grain	Słód orkiszowy	0.25 kg (5.6%)	--- %	5
Grain	Żytni	0.25 kg (5.6%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis safale T-58	Ale	Dry	11 g	---

### Notes

- Kopia "6 zióz" z centrumpiwowarstwa.  
Zamiast płaskurki dodany zwykły pszeniczny.  
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