

## 6 zióz

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **21**
- SRM **4.7**

### 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 **10 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.3 liter(s)**

### Steps

- Temp **45 C**, Time **10 min**
- Temp **54 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **48.7C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **54C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount          | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński    | 2.2 kg (53%)    | 79 %  | 10  |
| Grain | Pszoniczny            | 1.15 kg (27.7%) | 85 %  | 4   |
| Grain | Pszonica niesłodowana | 0.2 kg (4.8%)   | 75 %  | 3   |
| Grain | Słód owsiany Fawcett  | 0.2 kg (4.8%)   | 61 %  | 5   |
| Grain | słód orkiszowy        | 0.2 kg (4.8%)   | 23 %  | 5   |
| Grain | Żytni                 | 0.2 kg (4.8%)   | 85 %  | 8   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 15 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 15 g   | 10 min | 4 %        |

### Yeasts

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

|              |     |     |        |     |
|--------------|-----|-----|--------|-----|
| safbrew t-58 | Ale | Dry | 11.5 g | --- |
|--------------|-----|-----|--------|-----|