

## #86 Gausajanusz

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **52**
- SRM **4**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **67 C**, Time **270 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **270 min** at **67C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (92.6%)	81 %	4
Grain	Monachijski	0.2 kg (3.7%)	80 %	16
Grain	Cara-Pils	0.2 kg (3.7%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	35 g	40 min	9 %
Whirlpool	Oktawia	85 g	20 min	9 %
Dry Hop	Oktawia	80 g	---	9 %

### Notes

- Warzenie 20.03.21  
Whirlpool - od 83°C, 20minut + spuszczenie przez hopstopper  
Mar 20, 2021, 8:52 AM