

# Aromaty w dolniaku

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **4.1**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **18.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (45.5%)	80 %	4
Grain	Strzegom Pale Ale	1.5 kg (45.5%)	79 %	6
Grain	Strzegom Wiedeński	0.3 kg (9.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Elani	15 g	30 min	5.7 %
Whirlpool	Citra	15 g	10 min	12 %
Whirlpool	Galaxy	15 g	10 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	15 g	Boil	10 min

Fining	whirflock	2.5 g	Boil	7 min
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