

## Dietetyczne

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- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **55**
- SRM **6.3**

### 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 **25.3 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale    | 1.2 kg (36.4%) | 79 %  | 6   |
| Grain | Caraaroma            | 0.1 kg (3%)    | 78 %  | 400 |
| Grain | Pszeniczny           | 0.5 kg (15.2%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (15.2%) | 85 %  | 3   |
| Grain | Weyermann - Carapils | 1 kg (30.3%)   | 78 %  | 4   |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 20 g   | 30 min   | 15.5 %     |
| Boil                | Galaxy                 | 20 g   | 15 min   | 15 %       |
| Aroma (end of boil) | Galaxy                 | 25 g   | 1 min    | 15 %       |
| Dry Hop             | Galaxy                 | 50 g   | 4 day(s) | 15 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.4 g | Fermentis  |