

Druga herbata

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **27**
- SRM ---

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **2 %**
- Size with trub loss **45.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **47.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **113.3C**
- Add grains
- Keep mash **60 min** at **100C**
- Sparge using **32.5 liter(s)** of **76C** water or to achieve **47.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | zestaw burbon ris | 7.6 kg (100%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 7 % |
| Aroma (end of boil) | Marynka | 40 g | 30 min | 10 % |
| Dry Hop | Marynka | 50 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | płatki burbon | 50 g | Secondary | 7 day(s) |