

# Dziki bernacickie Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **7.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (61.2%)	80 %	5
Grain	Pszeniczny	1 kg (20.4%)	85 %	4
Grain	Strzegom Karmel 150	0.15 kg (3.1%)	75 %	150
Grain	Monachijski	0.5 kg (10.2%)	80 %	16
Grain	Caramunich® typ I	0.25 kg (5.1%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	40 min	10 %
Boil	East Kent Goldings	10 g	20 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Spice	Daglezja	100 g	Boil	15 min
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