

# Gryczane

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **18**
- SRM **8.6**

## 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 **12 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód gryczany	2 kg (28.6%)	65 %	15
Grain	Strzegom Wiedeński	4 kg (57.1%)	79 %	10
Grain	caramel golden ale	1 kg (14.3%)	78 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	90 min	4 %
Boil	Lublin (Lubelski)	25 g	30 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	0 min	4 %