

# Guti

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 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 **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (85.7%)	80 %	4
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	7 %
Aroma (end of boil)	Perle	50 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale