

## Kobart na wiosnę

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **51**
- SRM **5.5**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **80 C**, Time **10 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **45 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (71.4%)	85 %	7
Grain	Pilzneński	2 kg (28.6%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Mosaic	20 g	40 min	10 %
Boil	Amarillo	20 g	30 min	9.5 %
Dry Hop	Mosaic	25 g	4 day(s)	10 %
Dry Hop	Amarillo	25 g	4 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	12.5 g	---