

## Niziołek 2.0

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- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **16**
- SRM **12.7**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.5 liter(s)**

### Steps

- Temp **70 C**, Time **75 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **75 min** at **70C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmelowy 50 (Czerwony)	0.3 kg (11.1%)	75 %	50
Grain	Strzegom Pilzneński	1 kg (37%)	80 %	4
Grain	Karmelowy żytni Strzegom	0.3 kg (11.1%)	75 %	200
Grain	Strzegom Czekoladowy jasny	0.3 kg (11.1%)	68 %	400
Grain	Caramel pale (Viking)	0.5 kg (18.5%)	77 %	8
Grain	Płatki pszeniczne	0.3 kg (11.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Admiral	10 g	60 min	13.3 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Citra	70 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---