

Ojcowskie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **9.2**

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 **8 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **0 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **0 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3 kg (62.5%) | 81 % | 4 |
| Grain | Carared | 0.8 kg (16.7%) | 76 % | 39 |
| Grain | Caraamber | 0.6 kg (12.5%) | 76 % | 59 |
| Grain | Biscuit Malt | 0.4 kg (8.3%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 20 min | 4.2 % |
| Boil | Lublin (Lubelski) | 15 g | 5 min | 4.2 % |
| Boil | Magnum | 9 g | 50 min | 13.5 % |

Yeasts

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