

## PIWO #10

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **71**
- SRM **6.3**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (11.1%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	10 g	60 min	18.4 %
Boil	Vic Secret	30 g	20 min	18.4 %
Aroma (end of boil)	Vic Secret	30 g	0 min	18.4 %
Dry Hop	Vic Secret	30 g	4 day(s)	18.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis