

# Piwo dla gości

- Gravity **12.1 BLG**
- ABV ---
- IBU **28**
- SRM **9.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **9 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.1 kg (90.3%) | 80 %  | 4   |
| Grain | Strzegom Karmel 150 | 0.35 kg (6.2%) | 75 %  | 150 |
| Grain | Pszeniczny          | 0.2 kg (3.5%)  | 85 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 19 g   | 60 min   | 10 %       |
| Boil                | lunga   | 15 g   | 15 min   | 11 %       |
| Aroma (end of boil) | lunga   | 15 g   | 0 min    | 11 %       |
| Aroma (end of boil) | Sybilla | 15 g   | 0 min    | 3.5 %      |
| Dry Hop             | Sybilla | 25 g   | 4 day(s) | 3.5 %      |
| Dry Hop             | lunga   | 25 g   | 4 day(s) | 11 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |