

Trzy słody 2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **5.6**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.5 kg (42.9%)	81 %	4
Grain	Monachijski	0.9 kg (25.7%)	80 %	16
Grain	Strzegom Wiedeński	0.9 kg (25.7%)	79 %	10
Grain	Weyermann - Carapils	0.2 kg (5.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	lunga	7 g	60 min	11 %
Boil	Lublin (Lubelski)	5 g	10 min	4 %
Whirlpool	Lublin (Lubelski)	10 g	20 min	4 %
Dry Hop	Książęcy	15 g	5 day(s)	7 %

Yeasts

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