

## Tymek x2

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **26**
- SRM **2.8**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **6.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg (45.5%)	80 %	3
Grain	Pszeniczny	1 kg (45.5%)	85 %	4
Grain	Płatki owsiane	0.2 kg (9.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	14 g	60 min	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Wheat	Slant	150 ml	---