

# Zróbże minę uprzejmą, żubrże

- Gravity **10 BLG**
- ABV **4 %**
- IBU **24**
- SRM **4.6**
- Style **Special/Best/Premium Bitter**

## 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 **20 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.02 kg (26.8%)	79 %	6
Grain	Monachijski	1.53 kg (40.3%)	80 %	16
Grain	Viking Wheat Malt	0.33 kg (8.7%)	83 %	5
Grain	Weyermann - Carapils	0.52 kg (13.7%)	78 %	4
Grain	Oats, Flaked	0.4 kg (10.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Sybilla	10 g	30 min	3.5 %
Boil	Cascade PL	10 g	30 min	5.2 %
Aroma (end of boil)	Cascade PL	10 g	0 min	5.2 %
Aroma (end of boil)	Sybilla	10 g	0 min	3.5 %
Dry Hop	Cascade PL	10 g	4 day(s)	5.2 %
Dry Hop	Sybilla	10 g	4 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Dry	11 g	---
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa żubrowa	25 g	Secondary	5 day(s)