

## 3.0

- Gravity **13.8 BLG**
- ABV ---
- IBU **29**
- SRM **8.4**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (46.9%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (31.3%)	80 %	4
Grain	Karmelowy Czerwony	0.2 kg (3.1%)	75 %	59
Grain	Aromatic Malt	0.2 kg (3.1%)	78 %	51
Grain	Strzegom Monachijski typ I	1 kg (15.6%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Magnum	5 g	30 min	13.5 %
Boil	Marynka	20 g	5 min	10 %
Boil	Sybilla	25 g	5 min	3.5 %
Dry Hop	Sybilla	25 g	8 day(s)	3.5 %
Dry Hop	Marynka	20 g	8 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	11 g	Danstar
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