

# Bezalko NT

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- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **26**
- SRM **2.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2100 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2530 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **1050 liter(s)**
- Total mash volume **1260 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **1050 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **1690 liter(s)** of **76C** water or to achieve **2530 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Pale Malt (2 Row) UK | 60 kg (28.6%) | 78 %   | 6   |
| Grain | Pilzneński           | 60 kg (28.6%) | 81 %   | 4   |
| Grain | Pszeniczny           | 60 kg (28.6%) | 85 %   | 4   |
| Grain | Rye, Flaked          | 30 kg (14.3%) | 78.3 % | 4   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 200 g  | 60 min   | 15.5 %     |
| Boil      | Columbus/Tomahawk/Zeus | 300 g  | 30 min   | 15.5 %     |
| Boil      | Citra                  | 1500 g | 10 min   | 13.5 %     |
| Boil      | Amarillo               | 1500 g | 10 min   | 8.7 %      |
| Whirlpool | Citra                  | 1500 g | 0 min    | 13.5 %     |
| Whirlpool | Amarillo               | 1500 g | 0 min    | 8.7 %      |
| Dry Hop   | Citra                  | 3500 g | 4 day(s) | 13.5 %     |
| Dry Hop   | Amarillo               | 3500 g | 4 day(s) | 8.7 %      |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US-05 | Ale  | Dry  | 500 g  | Fermentis  |

## Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Flavor | Skórka suszonej bergamotki | 1500 g | Boil    | 15 min |