

Bezstylowiec na rozkręcenie drożdży

- Gravity **11.7 BLG**
- ABV ---
- IBU **19**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **12 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|-------------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1.5 kg (41.9%) | 79 % | 6 |
| Grain | Pilzneński | 1 kg (27.9%) | 81 % | 4 |
| Dry Extract | browamator ekstrakt z glukożą | 0.58 kg (16.2%) | --- % | 3 |
| Adjunct | Rice Hulls | 0.5 kg (14%) | --- % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Sybilla | 20 g | 60 min | 6.4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 5 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11 g | Safbrew |