

# Freestyle Majeczce

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **39.4**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **6 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **23 %/h**
- Boil size **17 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.6 kg (52.5%)	80 %	4
Grain	Pszeniczny	0.5 kg (16.4%)	85 %	4
Grain	Monachijski	0.45 kg (14.8%)	80 %	16
Grain	Carafa II	0.2 kg (6.6%)	70 %	812
Grain	Fawcett - Pszeniczny Czekoladowy	0.18 kg (5.9%)	73 %	1001
Grain	Strzegom Czekoladowy ciemny	0.12 kg (3.9%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis