

# Gryczane

- Gravity **12.3 BLG**
- ABV ---
- IBU **33**
- SRM **3.9**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	gryka	2.5 kg (45.5%)	80 %	5
Grain	Briess - Pilsen Malt	2.5 kg (45.5%)	80.5 %	2
Grain	Weyermann - Grodziski	0.5 kg (9.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	20 g	60 min	14.5 %
Aroma (end of boil)	Fuggles	30 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	2 g	Boil	15 min