

Ja graf

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **27**
- SRM **25.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **10.5 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 3 kg (24%) | 79 % | 16 |
| Liquid Extract | sok jabłkowy | 9 kg (72%) | 14 % | 16 |
| Grain | Karmelowy Czerwony | 0.25 kg (2%) | 75 % | 50 |
| Grain | Aromatic Malt | 0.25 kg (2%) | 78 % | 51 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 50 g | 20 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------|--------|---------|--------|
| Other | sok jabłkowy - zacieranie | 4400 g | Mash | 90 min |

| | | | | |
|-------|-------------------------------|--------|------|-------|
| Other | sok jabłkowy - wysładzanie | 4600 g | Mash | 1 min |
|-------|-------------------------------|--------|------|-------|