

Kociotek wersja Mini 2024

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **42.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **42.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.5 kg (91.2%)	81 %	4
Grain	Pszeniczny	0.3 kg (3.6%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (3.6%)	78 %	4
Grain	Weyermann - Zakwaszajacy	0.125 kg (1.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	30 g	70 min	4.3 %
Boil	Sybilla	40 g	40 min	3.5 %
Boil	Hallertau Spalt Select	40 g	30 min	3.4 %