

Kottbusser

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.3 kg (62.3%)	81 %	4
Grain	Pszeniczny	1.5 kg (28.3%)	85 %	4
Adjunct	Briess - Oat Flakes	0.5 kg (9.4%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12.5 g	60 min	10 %
Boil	Lublin (Lubelski)	12.5 g	15 min	4 %
Boil	Hallertau	25 g	10 min	4.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	molasses	25 g	Primary	7 day(s)
Other	honey	62.5 g	Primary	7 day(s)