

# Lekkie dębowe

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **40**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **7 liter(s)**

## Steps

- Temp **38 C**, Time **50 min**
- Temp **51 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **5.3 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **50 min** at **38C**
- Keep mash **20 min** at **51C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszoniczny wędzony dębem	1.5 kg (85.2%)	80 %	3
Grain	Pszoniczny	0.26 kg (14.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	8 g	60 min	11.3 %
Aroma (end of boil)	Liberty	20 g	20 min	4.5 %
Aroma (end of boil)	Mosaic	10 g	5 min	11.3 %
Aroma (end of boil)	Liberty	10 g	5 min	4.5 %
Dry Hop	Mosaic	11 g	3 day(s)	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Karuk	5 g	Secondary	3 day(s)