

moje drugie piwo

- Gravity **12.6 BLG**
- ABV ---
- IBU **3**
- SRM **37**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Czekoladowy 1200 | 0.1 kg (2.8%) | 68 % | 1202 |
| Grain | Strzegom Karmel 300 | 0.5 kg (13.9%) | 70 % | 299 |
| Grain | Strzegom Monachijski typ II | 3 kg (83.3%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 3 g | 40 min | 4 % |
| Boil | Marynka | 2 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|----------|------|
| Spice | wanilia | 2 g | Bottling | --- |