

Niemampojęcia

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **94**
- SRM **8.7**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.65 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6
Grain	Strzegom Pale Ale	2 kg (33.3%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (33.3%)	80 %	4
Grain	Strzegom Karmel 150	0.5 kg (8.3%)	75 %	150
Grain	Strzegom Wiedeński	0.5 kg (8.3%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	11 %
Boil	Marynka	55 g	30 min	6.8 %
Aroma (end of boil)	Lublin (Lubelski)	63 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Notes

- piwo z resztech chmieli, słodów i drożdzy które leżą w lodówce niewiem ile...

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

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