

Niziołek 2.2

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **11**
- SRM **21.4**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **32 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **70 C**, Time **75 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **75 min** at **70C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Strzegom Karmelowy 50 (Czerwony) | 0.2 kg (5.7%) | 75 % | 50 |
| Grain | Strzegom Karmel 150 | 1 kg (28.6%) | 75 % | 150 |
| Grain | Strzegom Karmelowy Żytni | 0.5 kg (14.3%) | 75 % | 200 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (14.3%) | 68 % | 400 |
| Grain | Płatki pszeniczne | 0.3 kg (8.6%) | 85 % | 3 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (14.3%) | 78 % | 16 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (14.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|----------|------------|
| First Wort | Admiral | 10 g | 30 min | 13.3 % |
| Dry Hop | Oktawia | 30 g | 3 day(s) | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 7 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------------|--------|-----------|----------|
| Flavor | Kandyzowana skórka pomarańczowa | 100 g | Secondary | 3 day(s) |
| Flavor | Kandyzowana skórka cytrynowa | 100 g | Secondary | 3 day(s) |