

## Nowy sezon

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.3**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilznieński	4.5 kg (90%)	80 %	3.5
Grain	słód pszeniczny	0.5 kg (10%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ariana	10 g	15 min	12.1 %
Boil	MISTRAL	10 g	15 min	8 %
Boil	ariana	20 g	5 min	12.1 %
Boil	MISTRAL	20 g	5 min	8 %
Dry Hop	ariana	30 g	7 day(s)	12.1 %
Dry Hop	MISTRAL	30 g	7 day(s)	8 %

### Yeasts

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