

# Obłąkany tchórz

- Gravity **3.3 BLG**
- ABV **1.2 %**
- IBU **9**
- SRM **9.8**
- Style **Scottish Light 60/-**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **7.5 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **6 liter(s)**

## Steps

- Temp **75 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **5.3 liter(s)** of strike water to **78.6C**
- Add grains
- Keep mash **70 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (71.4%)	80 %	5
Grain	Strzegom Karmel 300	0.2 kg (28.6%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Opal	1 g	60 min	8.5 %
Boil	East Kent Goldings	2 g	30 min	4.5 %
Aroma (end of boil)	Citra	2 g	15 min	12 %
Aroma (end of boil)	Cascade	2 g	15 min	6 %
Whirlpool	East Kent Goldings	3 g	0 min	4.5 %
Whirlpool	Cascade	4 g	0 min	6 %
Dry Hop	Aramis	10 g	5 day(s)	7 %

## Yeasts

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

## Notes

- Pamięci ofiar zamachów Al-Ka'idy z 11 września 2001 na World Trade Center i Pentagon, zamachów terrorystycznych w Madrycie 11 marca 2004 i Londynie 21 lipca 2005, zamachu bombowego w Szarm el-Szejk 23 lipca 2005 oraz ataków terrorystycznych w Paryżu 13 listopada 2015, Brukseli 22 marca 2016 i w Nicei 14 lipca 2016.  
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