

# Oczko

- Gravity **11.2 BLG**
- ABV ---
- IBU **120**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **70C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Zakwaszający	0.12 kg (2.9%)	--- %	5
Grain	Strzegom Pale Ale	1 kg (24.3%)	79 %	6
Grain	Strzegom Wiedeński	0.5 kg (12.1%)	79 %	10
Grain	Strzegom Pilzneński	2.5 kg (60.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	70 min	13.5 %
Boil	Sybilla	30 g	60 min	3.5 %
Boil	Sybilla	70 g	40 min	3.5 %
Boil	Sladek	50 g	30 min	6 %
Boil	Sladek	50 g	20 min	6 %
Boil	Savinjski Golding	50 g	15 min	3.5 %
Boil	Savinjski Golding	50 g	5 min	3.5 %
Boil	Huell Melon	50 g	5 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	---

## Extras

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

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	15 min