

# Oscypek

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **20.8**
- Style **Munich Dunkel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **50 C**, Time **5 min**
- Temp **63 C**, Time **9 min**
- Temp **64 C**, Time **9 min**
- Temp **65 C**, Time **10 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **9 min** at **63C**
- Keep mash **9 min** at **64C**
- Keep mash **10 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC  |
|-------|--------------------------|---------------|-------|------|
| Grain | Ireks Smoked Malt        | 2 kg (39.2%)  | 77 %  | 4    |
| Grain | Ireks Munich Malt        | 2 kg (39.2%)  | 80 %  | 20   |
| Grain | Ireks Crystal Oak        | 0.4 kg (7.8%) | 70 %  | 30   |
| Grain | Ireks Crystal Palisander | 0.4 kg (7.8%) | 65 %  | 130  |
| Grain | Strzegom Karmel 600      | 0.2 kg (3.9%) | 68 %  | 601  |
| Grain | Carafa III               | 0.1 kg (2%)   | 70 %  | 1034 |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| First Wort          | lunga             | 10 g   | 70 min | 11 %       |
| Aroma (end of boil) | lunga             | 15 g   | 20 min | 11 %       |
| Whirlpool           | Lublin (Lubelski) | 20 g   | 20 min | 2.7 %      |

## Yeasts

| Name     | Type  | Form  | Amount | Laboratory |
|----------|-------|-------|--------|------------|
| Namysłów | Lager | Slant | 20 ml  | Namysłów   |