

## Pierwsze mocne piwo (PMP)

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- Gravity **17.7 BLG**
- ABV ---
- IBU **50**
- SRM **12.5**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **70 min** at **64C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount     | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Strzegom Wiedeński         | 6 kg (75%) | 70 %  | 10  |
| Grain | Strzegom Monachijski typ I | 2 kg (25%) | 70 %  | 16  |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 50 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g   | 0 min  | 4 %        |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 200 ml | Fermentum Mobile |