

Przegląd tygodnia

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **5.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **52.1C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **-0.7 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|--------------|-------|-----|
| Grain | Słód jęczniemmy Pilzneński Weyermann | 1 kg (33.3%) | 80 % | 4 |
| Grain | Słód jęczmienny Wiedeński Weyermann | 1 kg (33.3%) | 79 % | 10 |
| Grain | Słód jęczmienny monachijski typ I Weyermann | 1 kg (33.3%) | 79 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Oktawia | 10 g | 60 min | 7.8 % |
| Aroma (end of boil) | Oktawia | 10 g | 10 min | 7.8 % |
| Whirlpool | lunga | 10 g | 20 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| LalBrew - Nottingham | Ale | Dry | 11 g | Lallemand |