

SAŁER

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **11**
- SRM **4.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (56.6%) | 81 % | 4 |
| Grain | Pale Ale Flagon | 1 kg (18.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.4%) | 79 % | 16 |
| Grain | Cara-Pils/Dextrine | 0.5 kg (9.4%) | 72 % | 4 |
| Grain | Pszeniczny | 0.3 kg (5.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Amarillo | 20 g | 20 min | 9.5 % |
| Dry Hop | Citra | 100 g | 7 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 7 day(s) | 10 % |
| Dry Hop | Cascade | 50 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| us-05 | Ale | Dry | 11 g | Fermentis |
| WLP677 - Lactobacillus Bacteria | Ale | Liquid | 35 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|--------|
| Fining | mech | 5 g | Boil | 15 min |