

# Ściana Wschodnia

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **27**
- SRM **4.1**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **50.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29.2 liter(s)**
- Total mash volume **36.5 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **29.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **28.9 liter(s)** of **76C** water or to achieve **50.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (82.2%)	79 %	6
Grain	Słód pszeniczny Bestmalz	0.3 kg (4.1%)	82 %	5
Grain	Strzegom Monachijski typ I	1 kg (13.7%)	79 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	4 %
Whirlpool	Lublin (Lubelski)	30 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-05	Ale	Slant	20 ml	---