

# Śmieciowe

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **60**
- SRM **4.5**
- Style **Specialty Beer**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount          | Yield | EBC |
|-------|--|-----------------|-------|-----|
| Grain | Strzegom Pilzneński                    | 3.7 kg (70.1%)  | 80 %  | 4   |
| Grain | Maris Otter Crisp Pale Ale             | 0.5 kg (9.5%)   | 83 %  | 6   |
| Grain | Weyermann pszeniczny jasny             | 0.65 kg (12.3%) | 80 %  | 4   |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.43 kg (8.1%)  | 80 %  | 20  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | lunga                 | 30 g   | 60 min | 11.5 %     |
| Boil                | Premiant              | 25 g   | 10 min | 10.6 %     |
| Boil                | Tettnang              | 20 g   | 5 min  | 4.8 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g   | 0 min  | 4.5 %      |
| Whirlpool           | Summit                | 30 g   | 15 min | 13.7 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale K-97 | Ale  | Slant | 800 ml | Fermentis  |