

# Własne - pierwszy przepis

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **53**
- SRM ---

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński	4.5 kg (90%)	--- %	---
Grain	Słód karmelowy	0.5 kg (10%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	20 min	4 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	12 g	Fermentis Division of S.I.Lesaffre