

## woda po parówkach v.3

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- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **20**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

### 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (100%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	7.1 %
Aroma (end of boil)	Tettnanger	20 g	5 min	2.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---