

## Zwyczajne

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- Gravity **10.5 BLG**
- ABV ---
- IBU **30**
- SRM **4.8**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (22.2%)	79 %	6
Grain	Strzegom Pilzneński	3 kg (66.7%)	80 %	4
Grain	Briess - Carapils Malt	0.3 kg (6.7%)	74 %	3
Grain	Strzegom Bursztynowy	0.2 kg (4.4%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	20 min	3.5 %
Aroma (end of boil)	Marynka	5 g	20 min	10.5 %
Whirlpool	Lublin (Lubelski)	20 g	0 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlanszki	10 g	Boil	15 min