

Orzeszek

- Gravity **12.1 BLG**
- ABV ---
- IBU **20**
- SRM **21.5**
- Style **Southern English Brown**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **11.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **11.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (73.2%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (24.4%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.05 kg (2.4%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Citra	5 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	5 g	---