

Piwo leśne

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **5.1**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	6.5
Grain	Platki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Viking Pilsner malt	1 kg (15.4%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	14 g	45 min	17.9 %
Boil	Mosaic	10 g	45 min	13.2 %
Boil	Mosaic	40 g	5 min	13.2 %
Dry Hop	Simcoe	20 g	5 day(s)	11.7 %
Dry Hop	Amarillo	20 g	5 day(s)	7.3 %
Dry Hop	Citra	50 g	5 day(s)	12 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Flavor	Pędy sosny	40 g	Boil	10 min
Fining	Mech irlandzki	5 g	Boil	10 min
Flavor	Pędy sosny	160 g	Secondary	5 day(s)