

# AleGorycz

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilznerski premium weyermann	6 kg (87.4%)	80.5 %	4
Grain	Słód pszeniczny Weyermann	0.5 kg (7.3%)	82 %	5
Grain	Płatki owsiane	0.3 kg (4.4%)	60 %	3
Grain	Caramel/Crystal Malt - 10L	0.065 kg (0.9%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	14 %
Boil	Hallertau Blanc	20 g	60 min	8.7 %
Aroma (end of boil)	Izabella	10 g	5 min	5.1 %
Aroma (end of boil)	Zula	10 g	5 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Notes

- Zacieranie 64 st. 20 min 1kg na 3l wody 20l  
Zacieranie 72 30 min  
Mash Out 78 3 min  
31l 13,5BLG przed gotowaniem  
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