

## BEZ nazwy

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **3.1**
- Style **Spice, Herb, or Vegetable Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **55 C**, Time **0 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.4 kg (35%)	81 %	4
Grain	Pszeniczny	1.4 kg (35%)	85 %	4
Grain	Pilznieński g	0.6 kg (15%)	81 %	4
Grain	Pszeniczny g	0.6 kg (15%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	16 g	60 min	11 %

### Yeasts

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