

Bezstylowiec pospolity

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (88.9%)	79 %	6
Grain	Weyermann - Carapils	0.2 kg (4.4%)	78 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (6.7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	10 g	---	4 %
Boil	Magnat	13 g	60 min	11.2 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Boil	Magnat	12 g	30 min	11.2 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Notes

- Chmienie brzezki przedniej: chmiel wrzucamy i wstawiamy na palnik,
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