

# Bularz z Bronxu

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- Gravity **16.2 BLG**
- ABV ---
- IBU **97**
- SRM **32.1**
- Style **American Brown Ale**

## 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (77.8%)	85 %	7
Grain	Weyermann - Dark Wheat Malt	0.4 kg (5.7%)	70 %	18
Grain	Weyermann - Caramunich Malt	0.5 kg (7.1%)	70 %	100
Grain	Weyermann - Caraaroma	0.15 kg (2.1%)	70 %	350
Grain	Weyermann - Special W (R)	0.37 kg (5.2%)	70 %	300
Grain	Weyermann - Carafa I	0.15 kg (2.1%)	70 %	800

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	16.1 %
Boil	Mosaic	20 g	60 min	10 %
Boil	Willamette	15 g	15 min	4.5 %

Boil	Mosaic	15 g	15 min	10 %
Boil	Willamette	20 g	2 min	4.5 %
Boil	Mosaic	10 g	2 min	10 %
Dry Hop	Willamette	15 g	7 day(s)	4.5 %
Dry Hop	Mosaic	35 g	7 day(s)	10 %

## Yeasts

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

## Notes

- W ręku magnezja a w sercu chmiel  
*Sep 16, 2015, 4:39 PM*
- Po co dźwigasz linę chłopcze  
Lina ciężka że mój Boże  
Jak się w schronie up....  
Lina nie pomoże  
*Sep 16, 2015, 4:40 PM*