

Chmielowe pełne

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **6.8**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **51 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (87%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.7%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.25 kg (4.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|-----------|------------|
| Aroma (end of boil) | Lublin (Lubelski) | 65 g | 15 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 15 g | 14 day(s) | 4 % |
| Dry Hop | Cascade PL | 15 g | 14 day(s) | 5.2 % |
| Dry Hop | Chinook | 15 g | 14 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale | Dry | 10 g | Gozdawa |