

# dobry napitek

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **17**
- SRM **3.3**
- Style **Grodziskie/Graetzer**

## 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 **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount       | Yield  | EBC |
|-------|--------------------------------|--------------|--------|-----|
| Grain | pale ale                       | 1 kg (33.3%) | 80.6 % | 4   |
| Grain | pszeniczny jasny               | 1 kg (33.3%) | 84 %   | 5   |
| Grain | słód wędzony torfem vking malt | 1 kg (33.3%) | 81 %   | 10  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | octawia | 15 g   | 35 min | 8.7 %      |
| Aroma (end of boil) | marynka | 15 g   | 5 min  | 6.8 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 100 ml | safe ale   |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 4 g    | Boil    | 15 min |