

Domowe 1.0

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **4.4**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **29.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 80 % | 5 |
| Grain | Vienna Malt | 2 kg (26.7%) | 78 % | 8 |
| Grain | Pszeniczny | 0.25 kg (3.3%) | 85 % | 4 |
| Grain | Melanoiden Malt | 0.25 kg (3.3%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Northern Brewer | 60 g | 60 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Omega Hot Head | Ale | Slant | 175 ml | własne |

Extras

| Type | Name | Amount | Use for | Time |
|---------|------------|---------|---------|--------|
| Finning | Whirlflock | 11.67 g | Boil | 10 min |