

# Dry Bullet

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- Gravity **12.9 BLG**
- ABV ---
- IBU **56**
- SRM **6.5**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (100%)	75 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	15 g	60 min	12 %
Boil	green bullet	10 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	6 g	Mauribrew

## Notes

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