

# Dymiona Porzeczka

- Gravity **10 BLG**
- ABV **4 %**
- IBU **68**
- SRM **5.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt               | 4 kg (84.2%)   | 80 %  | 5   |
| Grain | Grodziski pszeniczny wędzony dębem | 0.5 kg (10.5%) | 80 %  | 3   |
| Grain | Pszeniczny Crystal I               | 0.25 kg (5.3%) | 75 %  | 125 |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Southern Dawn | 35 g   | 30 min | 13.5 %     |
| Boil    | Pioneer       | 35 g   | 50 min | 9.4 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name             | Amount | Use for   | Time      |
|--------|------------------|--------|-----------|-----------|
| Flavor | Czarna Porzeczka | 1500 g | Secondary | 10 day(s) |