

# Dziesięć i pół

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **19**
- SRM **3.5**
- Style **Lite American Lager**

## 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 **71 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **69 C**, Time **40 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **69C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (77.8%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (11.1%)	79 %	10
Grain	Weyermann - Carapils	0.5 kg (11.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	11 g	60 min	10 %
Aroma (end of boil)	Mosaic	8 g	2 min	10 %
Boil	Hallertau	10 g	60 min	4.5 %
Aroma (end of boil)	Sybilla	30 g	2 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - California Lager	Lager	Liquid	1000 ml	Wyeast Labs