

# irlandczyk

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.8 kg (82.8%)	81 %	4
Grain	Pszeniczny	1 kg (17.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	40 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Lager	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórki pomarańczy	20 g	Boil	40 min
Fining	mech irlandzki	5 g	Boil	40 min

## Notes

- brix przed fermentacją 14 , blg 12

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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