

# Miasto Koni

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **28**
- SRM **4.7**
- Style **Grodziskie/Graetzer**

## 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 **3.3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **71 C**, Time **25 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **25 min** at **71C**
- Keep mash **5 min** at **79C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony dębem Viking Malt	4 kg (79.6%)	80 %	8
Grain	Żytni	1 kg (19.9%)	85 %	8
Adjunct	Łuska ryżowa	0.027 kg (0.5%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %
Aroma (end of boil)	Simcoe	12 g	10 min	13.2 %
Aroma (end of boil)	Herkules	5 g	60 min	20 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew