

# Nafciarz

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **27.6**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **70 C**, Time **180 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **79.2C**
- Add grains
- Keep mash **180 min** at **70C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (56.3%)	80 %	4
Grain	Strzegom Karmel 150	0.8 kg (16.7%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.3 kg (6.3%)	68 %	1200
Grain	Strzegom Karmelowy 50 (Czerwony)	0.2 kg (4.2%)	75 %	50
Grain	Colorado Honig (Viking)	0.8 kg (16.7%)	80 %	11

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	13.1 %
Aroma (end of boil)	Chinook PL	15 g	15 min	10 %
Aroma (end of boil)	Equinox	20 g	0 min	13.1 %
Dry Hop	Chinook PL	15 g	3 day(s)	10 %
Dry Hop	Equinox	15 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Slant	100 ml	---
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