

Niziołek 1.2

- Gravity **5.1 BLG**
- ABV **1.9 %**
- IBU **7**
- SRM **9.2**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **70 C**, Time **75 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **75 min** at **70C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|-----------------|-------|-----|
| Grain | Strzegom Karmel 150 | 0.55 kg (24.4%) | 75 % | 150 |
| Grain | Strzegom Pilzneński | 1.3 kg (57.8%) | 80 % | 4 |
| Grain | Strzegom Karmelowy Pszeniczny | 0.4 kg (17.8%) | 70 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| First Wort | Challenger | 10 g | 30 min | 7 % |
| Aroma (end of boil) | Challenger | 10 g | 0 min | 7 % |
| Dry Hop | Challenger | 35 g | 3 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | --- |