

# Niziołek

- Gravity **4.6 BLG**
- ABV **1.7 %**
- IBU **12**
- SRM **5.9**

## 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 **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **13.8 liter(s)**

## Steps

- Temp **70 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **75 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (43.5%)	79 %	8.5
Grain	Strzegom Karmelowy 50 (Czerwony)	0.3 kg (13%)	75 %	50
Grain	Strzegom Karmelowy Pszeniczny	0.3 kg (13%)	70 %	100
Grain	Strzegom Monachijski typ I	0.7 kg (30.4%)	78 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	10 g	30 min	13.1 %
Aroma (end of boil)	Fuggles	10 g	0 min	4.5 %
Aroma (end of boil)	Equinox	10 g	0 min	13.1 %
Dry Hop	Equinox	30 g	3 day(s)	13.1 %
Dry Hop	Fuggles	60 g	3 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---