

Piwo Dżentelmena

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **10**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (69.4%) | 80 % | 5 |
| Grain | Cara Gold | 1 kg (13.9%) | 74 % | 17 |
| Grain | Pszeniczny podpiekany - toasted - 22-35 EBC Crisp 0,2 kg | 0.2 kg (2.8%) | 5 % | 22 |
| Grain | Crystal extra light | 0.5 kg (6.9%) | 72 % | 120 |
| Grain | Amber Crisp | 0.5 kg (6.9%) | 73 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Admiral | 20 g | 60 min | 14.3 % |
| Boil | Admiral | 15 g | 10 min | 14.3 % |
| Aroma (end of boil) | Admiral | 15 g | 1 min | 14.3 % |
| Aroma (end of boil) | Admiral | 20 g | 0 min | 14.3 % |
| Dry Hop | Admiral | 130 g | 3 day(s) | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| US04 | Ale | Slant | 200 ml | --- |