

Przepis 4

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **5.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.2 kg (25%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (31.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.9 kg (18.8%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 1.2 kg (25%) | 79 % | 10 |
| Grain | Pszenica niesłodowana | 0 kg | 75 % | 3 |
| Grain | Płatki owsiane | 0 kg | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Puławski | 15 g | 60 min | 8.9 % |
| Aroma (end of boil) | Oktawia | 15 g | 20 min | 7.1 % |
| Aroma (end of boil) | Sybilla | 15 g | 20 min | 3.5 % |
| Whirlpool | Perle | 15 g | 0 min | 7 % |
| Whirlpool | Puławski | 15 g | 0 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-------|-------|----------|-----|
| US-05 | Lager | Slant | 18.18 ml | --- |
|-------|-------|-------|----------|-----|