

# Robocze 01

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **3.4**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale, Castle Malting	4 kg (61.5%)	80 %	5
Grain	Platki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Best Ale, Castle Malting	1 kg (15.4%)	80 %	---
Grain	Organic Ale, Castle Malting	1 kg (15.4%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Chinook PL	20 g	60 min	9.3 %
Boil	Chinook PL	20 g	50 min	9.3 %
Boil	Chinook PL	17 g	20 min	9.3 %
Boil	Sybilla	20 g	20 min	3.5 %
Dry Hop	Sybilla	17 g	7 day(s)	3.5 %
Dry Hop	Cascade	28.3 g	7 day(s)	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	---
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## Notes

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