

# ściepki

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **8.4**

## Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **69.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **34.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **46.2 liter(s)** of **76C** water or to achieve **69.2 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt      | 3 kg (26.1%)   | 82 %  | 3   |
| Grain | GOLDEN ALE Viking Malt   | 2.5 kg (21.7%) | 80 %  | 12  |
| Grain | Rice, Flaked             | 0.2 kg (1.7%)  | 70 %  | 2   |
| Grain | Oats, Flaked             | 0.2 kg (1.7%)  | 80 %  | 2   |
| Grain | Płatki pszeniczne        | 0.1 kg (0.9%)  | 85 %  | 3   |
| Grain | COOKIE Viking Malt 0,5kg | 0.5 kg (4.3%)  | 72 %  | 50  |
| Grain | red ale                  | 2 kg (17.4%)   | 75 %  | 70  |
| Grain | Strzegom Pszeniczny      | 3 kg (26.1%)   | 81 %  | 6   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Marynka    | 50 g   | 60 min | 7.2 %      |
| Boil    | Cascade PL | 25 g   | 30 min | 4 %        |
| Boil    | Jarrylo    | 25 g   | 40 min | 11.4 %     |

|           |         |      |       |        |
|-----------|---------|------|-------|--------|
| Whirlpool | Jarrylo | 75 g | 0 min | 11.4 % |
|-----------|---------|------|-------|--------|

### Extras

| Type  | Name                       | Amount | Use for | Time   |
|-------|----------------------------|--------|---------|--------|
| Spice | skórka słodkiej pomarańczy | 40 g   | Boil    | 20 min |