

## SŁP- Szybkie, Łatwe, Przyjemne

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **10**
- SRM **14.9**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **28.4 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

### Mash step by step

- Heat up **13.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	optima- pszenica prażona	0.05 kg (1.3%)	74 %	1499
Grain	specjal X	0.25 kg (6.7%)	75 %	382
Grain	Optima Karmel 150	0.25 kg (6.7%)	75 %	150
Grain	Pilzneński	3.2 kg (85.3%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	10 g	60 min	9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs