

Trzy słody 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **5.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **18.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 1.2 kg (35.3%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (29.4%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (29.4%) | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.2 kg (5.9%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 15 g | 10 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 15 g | 5 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |