

# Znad Odry

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **20**
- SRM **13.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Strzegom Karmel 150	1 kg (16.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	45 min	11 %
Dry Hop	Lublin (Lubelski)	30 g	10 day(s)	4 %

## Yeasts

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