

## zwykłe piwo

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **4.7**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński        | 2 kg (80%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (20%) | 79 %  | 16  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 15 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 7.5 g  | 20 min | 4 %        |
| Boil    | Lublin (Lubelski) | 7.5 g  | 5 min  | 4 %        |

### Yeasts

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