

## #7 ART.+9 KLON

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **14**
- SRM **2.7**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**

### Mash step by step

- Heat up **6.1 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.75 kg (36.6%)	80 %	4
Grain	Pszeniczny	0.75 kg (36.6%)	85 %	4
Grain	Płatki owsiane	0.55 kg (26.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	15 g	8 min	15 %
Whirlpool	Galaxy	20 g	0 min	15 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Galaxy	10 g	3 day(s)	15 %
Dry Hop	Topaz	20 g	3 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	15 g	Boil	20 min

## Notes

- Zacieramy, filtrujemy, gotujemy przez jakieś pół h, dodając łyżkę kwasu mlekowego dla obniżenia pH.  
Zakwaszamy 48h, - SANPROBI IBS (9 kapsułek)  
Po zakwaszeniu gotujemy

[https://www.facebook.com/groups/146296399163663?view=permalink&id=300680820391886&refid=28&ft=qi&d.6428892811965245224%3Amf\\_story\\_key.-2288281386571110702%3Atop\\_level\\_post\\_id.300680820391886](https://www.facebook.com/groups/146296399163663?view=permalink&id=300680820391886&refid=28&ft=qi&d.6428892811965245224%3Amf_story_key.-2288281386571110702%3Atop_level_post_id.300680820391886)

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