

Aromaty w dolniaku

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **4.1**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **18.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (45.5%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1.5 kg (45.5%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 0.3 kg (9.1%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Elani | 15 g | 30 min | 5.7 % |
| Whirlpool | Citra | 15 g | 10 min | 12 % |
| Whirlpool | Galaxy | 15 g | 10 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| W34/70 | Lager | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | skórka pomarańczy | 15 g | Boil | 10 min |

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|--------|-----------|-------|------|-------|
| Fining | whirflock | 2.5 g | Boil | 7 min |
|--------|-----------|-------|------|-------|